

# BRIDGEVIEW VINEYARDS

# SEMI-SPARKLING MUSCAT

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## VINEYARD

The Illinois Valley is the coolest area in the Rogue Valley Appellation. We benefit from the same warm summer days as the rest of the area, but our closeness to the ocean (and 1500 foot elevation) have a nighttime cooling influence that make this region well-suited for grape growing. The Muscat varietal especially benefits from this type of climate; the heat brings up the sweetness, and the cool evenings lock in a nice acid balance.

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## HARVEST

The 2009 growing season was very consistent, with plenty of warm summer days. Bloom went well, and the crop load was average. May and June were warmer than normal, which pushed the grapes ahead, so that at harvest the acid/sugar ratios were perfect. Our usual spectacular Fall weather here in Southern Oregon provided us with perfect harvest conditions and beautiful fruit. Harvest for our Muscat was on Sept. 30th, which is earlier than normal.

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## FERMENTATION AND AGING

Our Muscat grapes are destemmed, crushed and pressed, after which the juice is transferred to a stainless steel tank. Fermentation takes place under very cool conditions, thus enhancing the almost dessert like character of this wine, while still maintaining a certain crispness.

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## WINEMAKER'S NOTES

A unique approach to Muscat, this wine is semi-sparkling and full of life with aromas of honeysuckle and orange blossom. A good balance between sweet and dry styles, this wine presents a subtle acid profile and a luscious finish.

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Varietal:	100% Early Muscat
Appellation:	Illinois Valley
Residual Sugar:	8%
Alcohol:	11%
UPC code	0 18762-07191 6

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