

BRIDGEVIEW VINEYARDS

"BLUE MOON" CABERNET/MERLOT

VINEYARD

Southern Oregon is the warmest region in Oregon, which makes it quite suitable for Bordeaux varietals like Cabernet Sauvignon and Merlot. There are several uniquely different microclimates within the "Southern Oregon" Appellation, and we have found that Bordeaux varietals grown in the Applegate Valley produce grapes that have rich flavors and outstanding varietal characteristics. For our "Blue Moon" Cabernet/Merlot we use grapes from our own vineyard in the Applegate Valley, where warm days and cool evenings produce grapes that tend to be more "fruit forward" in style.

HARVEST

The 2008 growing season had a late start, with bud break about ten days behind, due to cool Spring weather. Bloom went well, and the crop load was average. We had an early summer; with May and June much warmer than normal. The summer months were typical for Southern Oregon, with warm days and very cool nighttime temperatures (which preserves the natural acidity in the grapes), so that at harvest the acid/sugar ratios were perfect. The summer heat let the grapes get caught up, and the usual spectacular Fall weather here in Southern Oregon led to extensive hang time, providing us with beautiful fruit. Harvest for our Merlot began on October 22nd and Cabernet Sauvignon on October 24th.

FERMENTATION AND AGING

The grapes are destemmed, crushed and then moved into large stainless steel tanks where the fermentation takes place. During this stage, the young wine is pumped gently over the floating skins 2-3 times daily. When the wine has fermented to the level of "dry", the skins and young wine are separated and some wine is moved into barrels, while the balance remains in stainless tanks. Prior to bottling, the oak aged and non-oak aged components are blended and the wine is bottled young, with an emphasis on highlighting its fruit forward characteristics.

WINEMAKER'S NOTES

This Bordeaux-style blend of Cabernet Sauvignon and Merlot shows aromas of cherry and cloves, with flavors that hint of plum, red raspberry and vanillin characters. This blend shows varietal texture and complexity.

Varietal:	51% Cabernet Sauvignon 49% Merlot
Appellation:	Southern Oregon
Final pH:	3.58
Titrateable Acidity:	0.55 g/100ml
Alcohol:	13%

Bridgeview Vineyards & Winery 4210 Holland Loop Road Cave Junction, OR 97523
Toll Free: 877-273-4843 Fax: 541-592-2127 email: bwv@bridgeviewwine.com
www.bridgeviewwine.com

