

BRIDGEVIEW VINEYARDS

"BLUE MOON" CABERNET SAUVIGNON

VINEYARD

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

HARVEST

The 2006 growing season started out with a typical bud break, and not too many frost nights. Bloom went well, giving us an average crop load. The early summer rains helped the canopy grow vigorously. July was hot, but August, September, and October were slightly cooler than normal. Nighttime temperatures were cool, preserving the natural acidity in the grapes, so that at harvest (which started November 1st for our Cabernet Sauvignon, which is pretty late) the acid/sugar ratios were perfect. This combined with the longer than normal hang time provided us with some of the best fruit we have seen in years.

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 wine has classic aromas of plum and cassis, which leads to a balanced mouthfeel, and a lingering finish.

Varietal:	100% Cabernet Sauvignon
Appellation:	Southern Oregon
Final pH:	3.55
Titrateable Acidity:	0.5 g/100ml
Residual Sugar:	Dry
Alcohol:	13%
UPC code	0 18762-04171 1

