

BRIDGEVIEW VINEYARDS

"BLUE MOON" MERLOT

VINEYARD

The "Southern Oregon" Appellation is considered to be one of the warmest regions in Oregon, which makes it quite suitable for Bordeaux varietals like Merlot. 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" Merlot 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. This combination creates a wine that has upfront fruit characteristics, yet great complexity and body.

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.

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 stays in stainless tanks. Prior to bottling, the oak aged and non-oak aged components are blended with an emphasis on highlighting its fruit forward characteristics.

WINEMAKER'S NOTES

This bright, youthful, ruby-colored wine evokes flavors of blueberry and black cherry. We think you'll find the mouthfeel to be medium-full, and nicely focused on the palate.

Varietal:	94% Merlot 6% Cabernet Sauvignon
Appellation:	Applegate Valley
Final pH:	3.58
Titratable Acidity:	0.63 g/100ml
Residual Sugar:	Dry
Alcohol:	13%

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