

BRIDGEVIEW VINEYARDS

OREGON CHARDONNAY

VINEYARD

The vineyard sources for this wine are a combination of various locations throughout Southern Oregon. The warm climate helps enhance this varietal, as Chardonnay requires a somewhat longer growing season. The warm days are offset by cool nights that help preserve this wine's refreshing acidity.

HARVEST

The 2005 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 cooler than normal. Nighttime temperatures were very cool, preserving the natural acidity in the grapes, so that at harvest, which started in mid-October for Chardonnay, the acid/sugar ratios were perfect. This, combined with a longer than normal hang time, provided us with some of the best fruit we have seen in years.

FERMENTATION AND AGING

This wine is fermented in stainless steel tanks in order to preserve as much of the fruit forward varietal characteristics as possible. The wine undergoes malolactic fermentation, which helps soften and round off the wine.

WINEMAKER'S NOTES

This style of Chardonnay strives to emphasize the unique qualities of the Southern Oregon region. This wine has an array of fresh fruit flavors, balanced by a nice warm mouthfeel, leading to a rounded, refreshing finish.

Varietal:	100% Chardonnay
Appellation:	Southern Oregon
Final pH:	3.5
Titrateable Acidity:	0.7 g/100 ml
Residual Sugar:	Dry
Alcohol:	12.5%

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Available
750 ml & 1.5 liter

