

BRIDGEVIEW VINEYARDS

OREGON PINOT NOIR

VINEYARD

The Illinois Valley is the coolest area in the Rogue Valley Appellation. It benefits from the same warm summer days as the rest of the area, but its closeness to the ocean, and 1500 foot elevation, have a cooling influence that make this region well-suited for Burgundian varietals like Pinot Noir, as well as varietals like Pinot Gris, Riesling, and Gewürztraminer (all of which benefit from this type of climate).

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. We had an early Summer, with May and June warmer than normal. The Summer months were atypical 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 early Summer heat led to early ripening, and beautiful Fall weather led to extensive hand time, providing us with some of the best fruit we have seen in years. Harvest for our Pinot Noir started on Sept. 30th, and all the Pinot Noir was in by Oct. 6th, which is fairly early for Oregon.

FERMENTATION AND AGING

The grapes are picked early in the day in order to keep them as cool as possible. After destemming, they are only lightly crushed so that some berries remain whole. The cool must is then fermented at a moderate temperature level in order to create a wine with an emphasis on fruit forwardness. During the fermentation, the skins are wetted 2-3 times daily. Cooling is used to keep the peak temperature below 90 degrees Fahrenheit. After separating the skins, the wine is inoculated with malolactic starter culture. Once this secondary fermentation is completed, the wine is moved into barrels, where it picks up some of its oak flavors and gains complexity. The finished wine is bottled early, in order to preserve all the subtle, yet intriguing nuances of this wine.

WINEMAKER'S NOTES

Oregon's most renowned wine grape, our's is highlighted by cherry and strawberry flavors, and complimented by nuances of soft oak. This wine is easy to enjoy in its youth.

Varietal:	Pinot Noir
Appellation:	Southern Oregon (Illinois Valley)
Final pH:	3.65
Titrateable Acidity:	0.54 g/100 ml
Residual Sugar:	Dry
Alcohol:	12.5%

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