



Vintage:	2006
Varietal:	Nebbiolo – 100%
Appellation:	Columbia Valley (WA)
Vineyard:	Ciel de Cheval – 100%
pH:	3.31
Total acidity:	0.80 g/L
Alcohol:	15.2%
Cases Produced:	235
Case Weight:	39 lbs
Case Size:	15" x 11" x 12" (12 bottles)
UPC:	1219606150

Harvest report

Grapes for the 2006 Bricco Nebbiolo were harvested entirely from the acclaimed Ciel du Cheval vineyard in the Columbia Valley AVA. Picked on October 23, the fruit contained sugar levels between 25 and 26 degree brix, pH averaging 3.32, and total acidity near 0.65 g/L.

Winemaking process

Processing began on October 24 with a thorough cluster and berry sort to assure that only the finest grapes were being used. The resulting grape must (50% whole berry) was cold soaked for three days before receiving an inoculum of a commercial yeast strain isolated from the Barolo region in the Piedmont. Fermentation was carried out in one and a half ton open-top bins, punched down twice daily, and lightly pressed-off its skins after a total maceration of 23 days. Press fractions were separated into 20% new/30% once-filled French oak barrels. Malolactic fermentation was completed in late spring of 2007, at which point the wine was racked-off its lees, and returned to barrel for an additional year of aging. The final blend of barrels was bottled in April of 2008.

Tasting notes

Classic Nebbiolo aromas of ripe cherry, tar, and rustic leather are complimented by a subtle floral nuance of rose petal and orange peel. Rich flavors of cherry and raspberry are layered with hints of cinnamon, black pepper, and barrel spice. The soft, sweet entry is delicate upfront, but soon gives way to bright acids and a silky tannin structure that lingers well beyond the mid-palate. This wine should continue to unveil its complexity over the next 7 to 10 years, and would pair nicely with rich tomato-based pastas, robust pork and veal dishes, or a sharp parmesan or pecorino cheese.



Northwest Red Wines of Distinction

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