



Vintage:	2006 Bricco Syrah
Varietal:	Syrah (98%), Viognier (2%)
Appellation:	Columbia Valley
Vineyards:	Coyote Canyon (86%), Ciel du Cheval (14%)
pH:	3.45
Total acidity:	0.65 grams/100mL
Alcohol:	15.9%
Cases produced:	706
Case weight:	39lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	1219606130 (label applied to bottle)

Harvest report

The fruit in our 2006 Syrah was grown in some of the finest vineyards in Eastern Washington. The grapes were harvested between September 22 and October 18, at Brix levels ranging between 26 and 27.6 degrees. The pH averaged 3.70 with a titratable acidity of 0.65 g/100 mL. Crop levels were reduced to 3.5 tons per acre.

Winemaking process

Given the supple (almost pulpy) nature of this varietal there were few (if any) berries left whole after a thorough de-stemming process. Similar to previous vintages, this syrah was cold soaked for several days and then co-fermented with a small amount of viognier to add a lively, floral quality to the wine. Primary fermentation took just under three weeks, after which it was lightly pressed into 17% new, 21% one-year, air-dried French oak barrels. When malolactic fermentation was complete in the early spring of 2007 the wine was racked and returned to barrel for a total of 21 months before being bottled in September of 2008. This wine was neither fined nor filtered.

Tasting notes

Rich, dark aromas of blueberry, huckleberry, blackberry, and leather mingle w/ flavors of lush black cherry, licorice root, and cocoa. The plush entry of this wine is balanced by juicy acids and lush, well-structured tannins, qualities that should allow this wine to age gracefully for the next 5-7 years. Pair this selection with moussaka, chicken liver pate and other richly flavored foods.



Northwest Red Wines of Distinction

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