



<b>Vintage:</b>	<b>2006, Bricco Rosato</b>
<b>Appellation:</b>	Columbia Valley
<b>pH:</b>	3.16
<b>Total acidity:</b>	0.84 g/100mL
<b>Alcohol:</b>	14.2%
<b>Cases produced:</b>	553
<b>Case size:</b>	15" x 11" x 12" (12 bottles)
<b>Case weight:</b>	39 lbs
<b>UPC:</b>	7 12196 06160 3

### **Harvest report**

The fruit was from eastern Washington and was harvested from early September to late October. This unconventional mélange is comprised of an assortment of traditional Bordeaux & Italian varietals with a trace of Syrah & Willamette Valley Pinot Blanc.

### **Winemaking process**

Due to the overwhelmingly positive response to our first rose' wine from the 2005 vintage, we decided to make another wine in the same style. Similar to the '05 vintage, the 2006 Rosato was made from red grapes wherein the skins and rachis were removed almost immediately. The brief contact with the skins and stems gives the wine its pink (or rose) color. Primary fermentation was allowed to occur naturally in tank and finished after approximately 10 weeks. In order to retain the natural crisp acidity, it was not permitted to undergo malolactic fermentation. After several months of cold stabilized, the wine was bottled in May 2007.

### **Tasting notes**

Aromas of hibiscus and summer fruit such as strawberry, peach and citrus fill the nose. The flavor profile shows tart red fruit, including raspberry and cherry, with nuance of red plum and rose hips. This refreshing rosato wine has an abundance of fruit supported by quenching acidity and a slightly rounded mid-palate. Off-dry and light-bodied it should be served chilled and may accompany a variety of lighter fare.



***Northwest Red Wines of Distinction***

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