



<b>Vintage:</b>	<b>2004, Bricco Two Rivers Bordeaux-Style</b>
<b>Varietals:</b>	<b>Cabernet Sauvignon 35%, Merlot 32%, Cabernet Franc 26%, Petit Verdot 7%</b>
<b>Appellation:</b>	Red Mountain (WA) 82%, Rogue Valley (OR) 18%
<b>Vineyards:</b>	Ciel du Cheval , Taptiel, (WA), Del Rio (OR)
<b>pH:</b>	3.67
<b>Total acidity:</b>	0.63 g/Liter
<b>Alcohol:</b>	15.8%
<b>Cases produced:</b>	1291
<b>Case weight:</b>	39 lbs
<b>Case size:</b>	15" x 11" x 12" (12 bottles)
<b>UPC:</b>	7 12196 04120 9

### Harvest report

The fruit was harvested from Ciel du Cheval, Taptiel, Del Rio Vineyard on the Rogue River in Gold Hill, Oregon. Harvest began on September 13th and was completed on October 11th. This vintage was exceptional and again, has proven to be yet another fine harvest for overall quality, with full, even ripening yielding balanced sugars and acids.

### Winemaking process

The fruit was destemmed and lightly crushed with 50% whole berry and the addition of 8% whole clusters into 1½ ton open-top fermenters. The fermenter bins of fruit were inoculated with a number of cultured yeast strains, punched down twice daily and lightly pressed-off after about 20 days. The wine was put into a mixture of new and neutral French oak barrels on its gross lees for 6 months. When malolactic fermentation was complete, it was racked and returned to barrel for an additional 16 months and bottled in August 2006 without filtering or fining.

### Tasting notes

Both appellations are very distinct but equally complimentary: Red Mountain produces big wines which are highly structured with firm tannins whereas Del Rio Vineyard yields wines that are very fragrant, plush and softer in texture. By combining the two we have achieved a wine that is rich, vibrant, and uniquely Northwest. Aromas of blackberry, black cherry, and vanilla are complimented with notes of cocoa, brown sugar, and cigarbox. Black cherry, boysenberry, and cassis flavors dominate the pallet accompanied by nuance of choke cherry and chicory root. This dark, inky wine exhibits a sweet entry, balanced by soft acids and supported by focused tannins, giving the impression of an intensely ripe wine with a lingering richness. Properly cellared, this wine should continue to develop over the next 5 to 10 years.



*Northwest Red Wines of Distinction*