



Vintage:	2004, Bricco Riserva
Varietal:	Sangiovese – 91%, Cab Franc – 9%
Appellation:	Red Mountain (WA)
Vineyards:	Ciel du Cheval – 100%
pH:	3.64
Total acidity:	0.59 g/100mL
Alcohol:	15.2%
Case produced:	139
Case weight:	39 lbs
Case size:	15” x 11” x 12” (12 bottles)

Harvest notes

The grapes were harvested between October 11th through the 20th, at an average Brix of 25.8, pH of 3.53, and a TA of 0.58 g/100mL. Crop yields were approximately 2 tons per acre, with crop levels being set to no more than one cluster per shoot, and all wings removed. The Sangiovese in this blend is the first commercial crush in North America of the highly regarded VCR 6 Brunello clone from Montelcino, Italy.

Winemaking process

The fruit was destemmed, lightly crushed and cold soaked for 5 days. Starting with approximately 50% whole berry and 5% whole clusters, the must was fermented using an inoculum of a commercial selection of Brunello yeast (BM45). Fermentation was done in 1½ ton open-top bins, punched down twice daily and lightly pressed off after about 20 days. Press fractions were kept separate and the wine was moved immediately to 1 year-old French oak barrels where it was aged for 18 months. The wines finished malolactic fermentation in late spring, were racked off, and bottled in May 2006. The wine was neither filtered nor fined. The result is a rich and vibrant wine that is uniquely Northwest.

Tasting notes

Concentrated notes of black-cherry, black berries, and spice dominate the aroma profile, followed by a hint of char. The palate is loaded with intense flavors of ripe blackberry, juicy black-cherries and cinnamon with a hint of anise. The deeply ripe flavors are both concentrated and dense, and are supported by fine tannins. This balanced and richly textured wine will continue to improve for at least 5 to 10 years.



Northwest Red Wines of Distinction