



Bricco Two Rivers Bordeaux-Style

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| Vintage: | 2005 |
| Varietals: | Cabernet Sauvignon 70%, Merlot 21%, Cabernet Franc 8%, Petit Verdot 1% |
| Appellation: | Columbia Valley (WA) |
| Vineyards: | Coyote Canyon, Ciel du Cheval, Taptiel |
| pH: | 3.56 |
| Total acidity: | 0.63 g/Liter |
| Alcohol: | 15.6% |
| Cases produced: | 2092 |
| Case weight: | 41 lbs |
| Case size: | 15" x 11" x 12" (12 bottles) |
| UPC: | 7 12196 05120 8 |

Harvest report

The fruit was harvested from Ciel du Cheval, Taptiel, and Coyote Canyon Vineyards, all located in Eastern Washington. Harvest began with the Merlot from Taptiel Vineyards on September 13th and was completed on October 11th with the Cab Sauv from Coyote Canyon Vineyards. 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 retaining 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 combination of new(5%) and once-filled (20%) French oak barrels, with a mixture of older French and American oak barrels for 6 months. When malolactic fermentation was complete, it was racked and returned to barrel for an additional 16 months and bottled in August of 2007.

Tasting notes

Aromas of cassis, licorice, and dried plum are complimented with notes of cocoa, brown sugar, and dark berry fruits while flavors of black cherry, blackberry, boysenberry, and cassis dominate the pallet. This dark, inky wine exhibits firm acids which are 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.

Suggested food pairing

Resident chef Lisa Lanxon recommends pairing this wine with braised short-ribs, grilled rib-eye meat, French onion or beef barley soup.



Northwest Red Wines of Distinction