

BRICCO

Riserva

Vintage:	2005 Bricco Riserva
Varietal:	Sangiovese
Appellation:	Columbia Valley (WA)
Vineyards:	Ciel du Cheval
pH:	3.57
Total acidity:	0.68 g/100mL
Alcohol:	14.7%
Case produced:	119
Case weight:	41 lbs
Case size:	15" x 11" x 12" (12 bottles)

Harvest notes

The grapes were harvested October 11th through the 20th at an average Brix of 26.5, pH of 3.42, and a TA of 0.65 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 Cana's Feast Winery's second commercial crush of the highly regarded VCR 6 Brunello clone from Montalcino, Italy, and the VCR 23 clone from the Emilia Romagna appellation.

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 60% new, 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 2007. The wine was neither filtered nor fined. The result is a rich and vibrant wine that is uniquely Northwest.

Tasting notes

Contemplative notes of luscious candied cherry, rose petal, cinnamon, and spice dominate the aroma profile followed by a palate loaded with intense flavors of ripe, juicy black cherries, gamey meats, cinnamon and a hint of barrel spice. 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

Cuneo Cellars • 750 Lincoln Street • Carlton, OR 97111 • 503.852.0002 • www.cuneocellars.com