



<b>Vintage:</b>	<b>2005 Bricco Red Wine</b>
<b>Varietals:</b>	95% Sangiovese, 5% Barbera
<b>Appellations:</b>	Columbia Valley (WA)
<b>pH:</b>	3.38
<b>Total acidity:</b>	0.69 g/100 mL
<b>Alcohol:</b>	14.2%
<b>Cases produced:</b>	1330
<b>Case weight:</b>	39 lbs
<b>Case size:</b>	15" x 11" x 12" (12 bottles)
<b>UPC:</b>	7 12196 05160 4

### **Harvest report**

Harvested between September 27<sup>th</sup> and October 20<sup>th</sup>, the grapes were picked at an average of 24.5 degrees Brix, pH of 3.41, and 0.75 grams per 100 mL titratable acidity. The year 2005 was a warm and dry year with an extended dry period, typical of summer and autumn in these regions. This allowed us to let the fruit hang long enough to achieve optimal ripeness, resulting in ripe flavors with fresh acidity. Yields were held down to less than 3 tons per acres.

### **Winemaking process**

The fruit was fermented 50% whole berry with approximately 5% whole clusters added to the fermenters. It was cold soaked for three to five days, and fermented with a combination of natural and commercial yeasts. Fermentation was done in 1 ½ 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 neutral 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.

### **Tasting notes**

Aromas of jammy red fruit, licorice, and cardamom are accompanied by subtle notes of fresh-turned earth and charcoal. Flavors hinting at black plum, cherry, and clove give way to pomegranate and tamarind. This bright and lively wine has fresh and zesty old-world appeal, but is complimented with a rich and full palate more often expressed among wines from the new world. The fine but persistent tannins give structure to this wine, creating a blend that is characteristically food friendly. Overall the impression is that of a robust wine possessing ripe fruit, firm acidity and soft, talc-like tannins. It is expected that this wine will continue to drink well over the next several years.



### ***Northwest Red Wines of Distinction***

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