



<b>Vintage:</b>	2006 Bricco Pinot Noir
<b>Varietals:</b>	Pinot Noir
<b>Appellation:</b>	McMinnville & Eola-Amity Hills (OR)
<b>Vineyards:</b>	Meredith Mitchell, Elton Vineyards
<b>PH:</b>	3.41
<b>Total acidity:</b>	0.66 grams/liter
<b>Alcohol:</b>	15.3%
<b>Cases produced:</b>	591
<b>Case weight:</b>	39 lbs
<b>Case size:</b>	15" x 11" x 12" (12/750 mL)

## Harvest report

Our 2006 Bricco Pinot Noir is comprised of Meredith Mitchell Pommard as well as Elton Vineyard Pommard and Dijon clones (114, 115, and 777) harvested between the 27<sup>th</sup> of September and the 5<sup>th</sup> of October. Our analysis of the fruit showed a brix ranging from 25.2 – 25.6, pH between 3.38 - 3.54, and Titratable Acidity averaging 0.76 g/100 mL.

## Winemaking process

The fruit was entirely de-stemmed, then cold-soaked for 4 days before being inoculated with a selected strain of commercial yeast. As with all of our fruit, fermentation was carried out in small, 1½ ton bins. The cap was punched down twice a day and lightly pressed-off after 12-16 days. Press fractions were kept separate and the wine was moved directly to a mixture of new Allier medium+ toasted barrels and older neutral wood. After the completion malolactic fermentation, the wine was racked clean and finally bottled in August of 2007. This wine was neither filtered nor fined.

## Tasting notes

Aromas of blackberry, raspberry, vanilla, rose petal and lilac lead into a palate of cherries, red raspberry, and baking spice. Supple tannins and lingering acidity are balanced with intense flavors, qualities that should allow this wine to develop over the next 3-5 years.



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

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