



<b>Vintage:</b>	2006 Bricco Reserve
<b>Varietals:</b>	Pinot Noir
<b>Appellation:</b>	Eola-Amity Hills (OR)
<b>Vineyards:</b>	Elton Vineyard
<b>PH:</b>	3.33
<b>Total acidity:</b>	0.66 grams /liter
<b>Alcohol:</b>	15.1%
<b>Cases produced:</b>	181
<b>Case weight:</b>	39 lbs
<b>Case size:</b>	15" x 11" x 12" (12/750 mL)
<b>UPC:</b>	NA

## Harvest report

Our 2006 Bricco Reserve Pinot Noir is comprised of Elton Vineyard Pommard and Dijon clones (114, 115, and 777) harvested on the 27<sup>th</sup> and 28<sup>th</sup> of September. Our analysis of the fruit showed a brix ranging from 25.4 - 26.2, pH between 3.51 - 3.66, and Titratable Acidity averaging 0.69 g/100 mL. From the near 6 acres, we received a little less than 12 tons. True to clonal expression, the Dijon clones exhibited a more fruit forward flavor profile while the Pommard clone expressed its earthiness. By providing a greater diversity to draw from during the blending process, this ultimately contributes to more complexity in the finished wine.

## 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

Intense aromas of earth, toast, barrel char, and subtle black fruits lead to a palate of candied cherries, red raspberry, and spice. Ripe tannins and lingering acidity are balanced with intense flavors, qualities that should allow this wine to develop over the next 5-8 years. This wine is an excellent food wine and could be paired with wild mushrooms, lamb, game birds, and caramelized vegetables.



### *Northwest Red Wines of Distinction*

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