



<b>Vintage:</b>	<b>2007, Bricco Rosato</b>
<b>Apellation:</b>	Columbia Valley
<b>pH:</b>	3.19
<b>Total acidity:</b>	0.743 g/100mL
<b>Alcohol:</b>	13.7%
<b>Cases produced:</b>	618
<b>Case weight:</b>	39 lbs
<b>Case size:</b>	15" x 11" x 12" (12 bottles)
<b>UPC:</b>	7 12196067161 9

### **Harvest report**

The fruit was from eastern Washington and was harvested from early September to late October. This unconventional mélange is comprised of an assortment of traditional Bordeaux & Italian varietals with a trace of Syrah & Willamette Valley Pinot Blanc.

### **Winemaking process**

Similar to the `05 and `06 vintage, the 2007 Rosato was made from red grapes wherein the skins and rachis were removed almost immediately. The brief contact with the skins and stems gives the wine its pink (or rose) color. Primary fermentation was allowed to occur naturally in tank and finished after approximately 10 weeks. In order to retain the natural crisp acidity, it was not permitted to undergo malolactic fermentation. After several months of cold stabilized, the wine was bottled on April 7, 2008.

### **Tasting notes**

Floral and citrus aromas intertwine with summer fruits such as raspberry, strawberry, and peach. The flavor profile shows tart red fruit, including raspberry and cherry, mingling with a nuance of red plum and rose hips. This refreshing rosato wine has an abundance of fruit supported by quenching acidity and a slightly rounded mid-palate. Off-dry and light-bodied it should be served chilled and may accompany a variety of lighter fare.



***Northwest Red Wines of Distinction***

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