



Vintage:	2006 Bricco Primitivo
Varietal:	Primitivo
Appellation:	Columbia Valley
Vineyards:	Matawa
pH:	3.47
Total acidity:	0.72grams/100mL
Alcohol:	15.6%
Cases produced:	121
Case weight:	39lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	7 12196 06190 0

### Harvest report

Harvested on the 19<sup>th</sup> of September from Matawa Vineyard in the Columbia Valley AVA, our 2006 Primitivo contained an average brix measurement of 26 degrees, pH of 3.96, and titratable acidity of 0.56 g/100mL. The 2006 Primitivo clusters had a large quantity of shot berries, suggesting that fruit set was less than optimal.

### Winemaking process

While the clusters were entirely de-stemmed, the berries were only lightly crushed and cold soaked for 3 days. Starting with approximately 50% whole berry, 5% whole cluster, the must was fermented with a commercial yeast strain from Borolo, Italy. Primary fermentation took place in 1 ½ ton open top bins, punched down twice daily for approximately 10 days, after which it was lightly pressed into neutral French oak barrels. After malolactic fermentation was completed, the wine was racked and returned to barrel for a total of 21 months before bottling in April of 2008.

### Tasting notes

Primitivo was once thought of as the 'Italian Zinfandel' due to their similar varietal character. Massive, dark fruits of blueberry and blackberry dominate the aromatics of this wine, intertwined with hints of brown sugar and gamey meats. A richly textured, supple entry of dark berry and soft tannin structure will allow for this wine to be paired with a variety of everyday meals including grilled burgers and sausages, barbecue, roasted veggies, and hearty pasta dishes.



***Northwest Red Wines of Distinction***