



Vintage:	2006 Bricco Two Rivers Bordeaux-Style
Varietal:	Merlot-44%, Cab Sauv.-35%, Cab Franc-18%, Petite Verdot-3%
Appellation:	Columbia Valley
Vineyards:	Coyote Canyon, Tapteil, Ciel du Cheval
pH:	3.30
Total acidity:	0.63 grams/100mL
Alcohol:	15.5%
Cases produced:	1452
Case weight:	41 lbs
Case size:	13" x 10" x 13" (12 bottles)

Harvest report

Fruit for the 2006 Bricco Two Rivers Bordeaux-Style was harvested between Sept. 13 and Oct. 10 from three different vineyards in Eastern Washington. Flavors were slightly behind sugar levels due to a very warm 2006 vintage, averaging 26.5-27 degree brix. Acidity levels ranged from 3.50 to 3.80 with titratable acidity between 0.50 and 0.70 g/100mL.

Winemaking notes

The winemaking process began with a thorough cluster and berry sort to assure that only the best grapes were being used. The fruit was then placed into 1 ½ ton open top bins and cold soaked for 3-5 days. The fermenters were inoculated with a variety of commercially selected yeast strains, punched down twice daily, and lightly pressed off the skins after a maceration of approximately 20 days. Making sure to keep press fractions separate, the wine was moved into French Oak barrels (20% new), and aged for 18-22 months. Malolactic fermentation was complete in the spring of 2007 and the wine was bottled in September of 2008.

Tasting notes

This selection offers aromas of rich, black cherry, blackberry, cassis, and plum. The soft entry of this wine is complimented by well structured tannins and lingering acidity, characteristics that should allow this wine to age gracefully over the next 8-10 years. Pair the 2006 Bricco Two Rivers Bordeaux-Style with rich, gamey meats, stews, or roasted root vegetables.



Northwest Red Wines of Distinction

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