

Winemaker's Notes

Kent Rasmussen Winery



1999 Carneros Pinot Noir

Harvest dates	-September 29 through October 4
Grape Source	-Kent Rasmussen Winery Family Vineyard, Cuttings Wharf Road, Napa-Carneros
Brix at harvest	-25.1
Maceration	-Several fermentation lots – 14 to 21 days
Aging	-14 months in 60% new, 40% once-used barrels -50% American, 50% French oak
Varietal Blend	-100% Pinot Noir
Chemistry at bottling	-pH: 3.50 -Total Acidity: 6.2 grams/liter -Alcohol: 13.02% -Free Sulfur Dioxide: 25 parts per million -Total Sulfur Dioxide: 59 parts per million -Volatile Acidity: .63 grams/liter
Bottling Date	-December 4, 2000
Production	-1123 cases (12x750ml.) -398 cases (12x375ml.)
Release date	-July 1, 2002

Sensory Notes:

Nose – Rich black cherry and earth notes, accompanied by vanilla and mushroom. Very complex and multi-layered.

Mouth – Wonderful persistence of the black cherry character, strongly accompanied by succulent cane-berry flavors and a warm cinnamon-allspice-vanilla spicy component. Mouth-feel is massive both in structure and depth. Long-clean fruity follow-through, with appropriate acidity and oak.