

## Winemaker's Notes

### Kent Rasmussen Winery

## 2000 Napa Valley Chardonnay



**Grape Source:**

- Hansen and Hsieh Vineyard  
Northwest of Napa City  
Harvest date: Sept. 12 Brix at harvest: 23.6
- O'Shaughnessey Vineyard  
Oakville  
Harvest date: Sept. 27 Brix at harvest: 24.6
- Castallucci Vineyard  
Napa Carneros  
Harvest date: Oct. 8 Brix at harvest: 23.3

### **Fermentation and Aging:**

- Press Cycle: Whole cluster, no crush
- Yeast Clones: M2 and T306
- Malolactic Clone: Viniflora oenos
- 100% fermented in New American oak 132 gallon puncheons
- Aging: in puncheon 17 months

### **Bottling:**

Date: April 23, 2002  
Production: 808 cases (12x750ml)  
Chemistry at bottling:  
pH – 3.47  
Total Acidity: 6.2 grams/liter  
Alcohol: 13.94%  
Free Sulfur Dioxide: 25 parts per million  
Total Sulfur Dioxide: 100 parts per million

### Sensory Notes:

**Nose – Incredibly rich and complex with apple fruit, toast and butter characteristics, with added layers of oaky-spice notes and celery seed.**  
**Mouth – Very round and rich with tremendous weight and mouth-feel. The mouth has a wonderful blend of flavors, with almost equal weight of fruit, oak and mineral characters. It is a beautiful synergism of the best components of Chardonnay.**