

Winemaker's Notes

Kent Rasmussen Winery

2000 Carneros Pinot Noir



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| Harvest Date | -September 9, 11, 12, 15 and 28 th |
| Grape Source | -Kent Rasmussen Winery Family Vineyard, Cuttings Wharf Road, Napa-Carneros |
| Brix at Harvest | -average – 24.4 |
| Maceration | -various fermentation lots, ranging from 12 to 44 days |
| Aging | -17 months 50% new, 50% once-used French and American oak barrels |
| Varital Blend | -100% Pinot Noir |
| Chemistry at Bottling | -pH: 3.65 -Total Acidity: 6.4 grams/liter -Alcohol: 14.47% -Free Sulfur Dioxide: 30 parts per million -Total Sulfur Dioxide: 79 parts per million |
| Bottling Date | -April 25, 2002 |

Sensory Notes:

Nose Complex and multilayered with rich black cherry and bramble notes, accompanied by vanilla and earth mushroom aromas.

Mouth The nose's cherry/berry characters come through very strongly in the mouth and are enhanced by balanced oak and toast notes. Even more remarkable than the flavors is the wonderfully complex and filling mouth-feel.