



## **Kent Rasmussen Winery**

### **Pinot Noir 2001**

#### **Carneros**

**Harvest dates** September 1, 3, 11 and 15

**Grape Source** Kent Rasmussen Winery Family Vineyard, Napa-Carneros

**Brix at harvest** 24.9

**Aging** 22 months in 50% new, 50% once-used Barrels - French and American

**Varietal Blend** 100% Pinot Noir

**Chemistry at bottling:** pH: 3.64 Total Acidity: 6.0 grams/liter

Alcohol: 14.5% Free Sulfur Dioxide: 28 ppm Total Sulfur Dioxide: 77 ppm

**Bottling Date** April 25, 2002

### **Sensory Notes:**

**Nose:** This wine is a classic Carneros Pinot Noir with complex and multifaceted aromas of black cherry and brambles, accompanied by vanilla and earthy-mushroom characteristics.

**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.