

Kent Rasmussen Winery

Chardonnay 2002

Napa Valley

Grape Sources Watson Vineyard, Rutherford

Brix at harvest 23 degrees

Harvest Dates: September 9th and 10th

Fermentation & 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 20 months

Varietal Blend 100% Chardonnay

Bottling: Date: June 7, 2004

Chemistry at bottling: pH - 3.41 Total Acidity: 6.5 grams/liter Alcohol: 14.64% Free Sulfur Dioxide: 25 parts per million Total Sulfur Dioxide: 78 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.

