

**Kent Rasmussen Winery
2002 Russian River
Late Harvest Gewurztraminer**



Grape Source -Russian River
Brix at Harvest -29 degrees
Aging - 10 months in barrel
Chemistry at Bottling
-pH: 3.74
-Total Acidity: 5.8 grams/liter
-Alcohol: 12%
-Free Sulfur Dioxide: 30 parts per million
-Total Sulfur Dioxide: 160 parts per million
-Residual Sugar: 9.0 grams/liter
-Volatile Acidity: .78grams/liter
Bottling Date -August 18, 2003
Production -438 cases (12x375ml)

“Late Harvest” doesn’t just mean “sweet”; it also means that the grapes were infected with the “Noble Rot”, Botrytis cinerea. This rot, which grows in its “noble” form only under certain conditions of humidity and temperature, rarely occurs in California. But when it does, wine made from grapes infected with it make the most wonderful wines in the world. This Gewurztraminer is a beauty—it has all the spicy charm of the ideoscratic and somewhat esoteric Gewurztraminer grape layered into and around the incredible earthy and organic characters of the Botrytis rot.

Have this wine for dessert, not with dessert!