



Kent Rasmussen  
Late Harvest Gewurztraminer

**94 Points**

Wine Enthusiast

"sweet, flashy wine filled  
with brilliantly opulent  
apricot, mango, peach, vanilla  
& cinnamon"

"Absolutely Delicious "

## Kent Rasmussen Winery

### Late Harvest Gewurztraminer 2002

#### Russian River

**Brix at Harvest** 32 Degrees

**Grape Source** Russian River

**Chemistry at bottling:** pH: 3.64 Total Acidity: 5.8 grams/liter

Alcohol: 10.25% Free Sulfur Dioxide: 30 ppm Total Sulfur Dioxide: 147 ppm

**Residual Sugar** 14 grams/liter

**Bottling Date** June 7, 2004

#### Notes

"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, wines 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 idiosyncratic and somewhat esoteric Gewurztraminer grape layered into and around the incredible earthy and organic characters of the Botrytis rot.