



Kent Rasmussen Winery

Pinot Noir 2003

Carneros Napa

Harvest dates September 24th

Grape Source Kent Rasmussen Winery Family Vineyard, Napa-Carneros

Brix at harvest 25.1

Aging 13 months in 75% new, 25% once-used French Barrels

Varietal Blend 100% Pinot Noir

Chemistry at bottling: pH: 3.56 Total Acidity: 5.5 grams/liter

Alcohol: 14.5% Free Sulfur Dioxide: 28 ppm Total Sulfur Dioxide: 74 ppm

Bottling Date November 4, 2004

Sensory Notes:

Nose: This is the kind of wine that made the Carneros famous for the finest Pinot Noir grown in the New World. The nose is full of dark cherries, brambles and oak, with hints of coffee, chocolate and a distinctive anise-licorice component.

Mouth: Quintessential Carneros Pinot. Rich, mouthfilling and elegant. Raspberries, pie cherries, and chocolate along with an intriguing dusty character that makes for an elusive and fleeting treat on the tongue. This wine is a joy to drink and is a sensuous match for almost any savory dish.

Kent Rasmussen
Pinot Noir 2003 Carneros

A Great Buy !

"This Pinot is so ripe & full bodied that it's almost Rhone-like. The black cherry pie and cola flavors veer into milk chocolate. Yet the wine somehow maintains a silky delicacy and dry elegance, and in the end, it's quite a tasty drink"

Wine Enthusiast