



## **Kent Rasmussen Winery**

### **Pinot Noir 2004**

#### **Carneros Napa**

**Harvest dates** September 1st

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

**Brix at harvest** 25.3

**Aging** 19 months in 50% new, 50% once-used French Barrels

**Varietal Blend** 100% Pinot Noir

**Chemistry at bottling:** pH: 3.73 Total Acidity: 5.1 grams/liter

Alcohol: 14.6% Free Sulfur Dioxide: 28 ppm Total Sulfur Dioxide: 92 ppm

**Bottling Date** May 18, 2006

### **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, mouth filling 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.