



## Kent Rasmussen Winery

### Cabernet Sauvignon 2005 Alexander Valley

**Harvest dates** October 23rd

**Grape Source** Darden Vineyard

**Brix at harvest** 24.9

**Maceration** 18 days on skins in the fermentor

**Aging** 20 months in 50% new, 50% once-used French oak barrels

**Chemistry at bottling:** pH: 3.71 Total Acidity: 5.4 grams/liter Alcohol: 13.87%  
Free Sulfur Dioxide: 31 ppm Total Sulfur Dioxide: 75 ppm

**Bottling Date** August 27, 2007

#### Notes:

The grapes that I made this wine from come out of an old friend, Anna Darden's vineyard in the southern part of the Alexander Valley. Anna is a great grapegrower, having learned the "science" of viticulture at UC Davis, and the "soul" of viticulture working with Tony Baldini at Trefethen Winery. Her Cabernet are always amongst my favorite grapes each vintage. Her vineyard is meticulously laid out and farmed. The attention to the details of good viticulture show clearly in this wine.

I have never cared for huge Cabernets; I think that Cabernet has such beautiful fruit when harvested at the right moment it is ashamed to leave the grapes on the vine just to get more alcohol. To me a Cabernet should be medium weight, and that is exactly what this wine is. The Cab fruit shines with lots of cherries and raspberries, cedar, plums and juniper. On top of this is a nice balance of good oak. Please enjoy.