



Kent Rasmussen Winery

Chardonnay 2005

Napa Valley

Grape Sources 72.4% Napa Valley 27.6% Napa-Carneros

Brix at harvest 24.1 degrees

Harvest Dates: September 28th, October 11th and 12th

Fermentation & Aging Press Cycle: Whole cluster, no crush Yeast Clone: T306
Malolactic Clone: Viniflora oenos 50% fermented in new American oak 132 gallon puncheons, 50% fermented very cool (52 degrees) in tank. Aging: 100% in American oak puncheon

Varietal Blend 100% Chardonnay

Bottling: Date: May 18, 2006

Chemistry at bottling: pH - 3.6 Total Acidity: 5.4 grams/liter Alcohol: 13.91% Free Sulfur Dioxide: 25 parts per million Total Sulfur Dioxide: 92 parts per million

Sensory Notes:

This wine is really two wines in one; half of the wine was fermented in oak to give it richness, butteriness and complexity, while the other half was fermented very cold to retain the lovely “fruit” character that typifies really golden-ripe Chardonnay grapes. This combination is the perfect way to make Chardonnay. The nose is rich and complex with bright apple-fruit and more “deep” tropical-fruit and toasty oak characteristics. The smells come through in the rich-round mouth-feeling flavors. On top of the apple and tropical flavors there is a medley of spice notes—particularly celery-seed, cinnamon and vanilla.