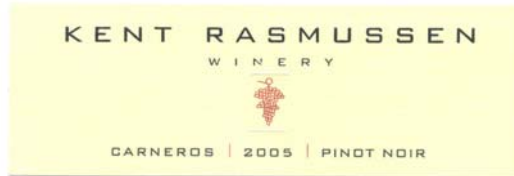


Kent Rasmussen Winery



Pinot Noir 2005

Carneros Napa

Harvest dates September 20th

Grape Source Rasmussen Carneros Estate Vineyard on Cuttings Wharf Road in the Napa-Carneros

Brix at harvest 25.5

Barrels 50% new, 50% once-used French Oak

Varietal Blend 100% Pinot Noir

Chemistry at bottling: pH: 3.73 Total Acidity: 5.3 grams/liter

Alcohol: 14.6% Free Sulfur Dioxide: 25 ppm Total Sulfur Dioxide: 71 ppm

Bottling Date May 18, 2006

Notes:

This is the 20th vintage of Pinot Noir that I have made from the eleven acres of grapes grown on our Carneros estate. Over the years, I have had the opportunity to "fine-tune" each block in this vineyard to give me exactly what I want, allowing me to create what is, in my mind, an almost perfect Pinot Noir. I find it funny that vastly different grapes can come from such a small area; there are vine rows that I know will give me dense fruity characters, and other rows that I know will contribute structure; part of the vineyard gives a distinct blueberry character, while another part has more bramble-berry flavor. It has taken me years to learn these differences, and every year I still find something new. The 2005 is a wonderful wine, structurally much like 2004, but with far more refined Pinot Noir fruit characters. I have reduced the amount of oak for this particular vintage, because I didn't want to "muddy-up" these lovely characteristics. In the nose, you'll find that wonderful palette of aromas that Carneros is famous for: brambles, dark cherries, and coffee. The mouth follows through with these characters, but is so rich and full of classic Pinot Noir fruit that it is almost explosive. This wine is truly a stunning creation.