



Kent Rasmussen Winery

Chardonnay 2006

Napa Valley

Grape Sources 60% Napa Valley 40% Napa-Carneros

Brix at harvest 24.8 degrees

Harvest Dates: September 14th & 27th

Fermentation & Aging Press Cycle: Whole cluster, no crush Yeast Clone: T306
Malolactic Clone: Viniflora oenos 66% fermented in new American oak 132 gallon puncheons, 34% fermented very cool (52 degrees) in tank. Aging: 100% in American oak, 50% new, 50% one-year old. 69% in puncheon (132 gallons), 31% in 60 gallon barrels.

Varietal Blend 100% Chardonnay

Bottling: Date: July 24, 2007

Chemistry at bottling: pH - 3.7 Total Acidity: 4.8 grams/liter Alcohol: 13.83%
Free Sulfur Dioxide: 31 parts per million Total Sulfur Dioxide: 107 parts per million

Sensory Notes:

This wine is really two wines in one; a portion was fermented in oak to give it richness, butteriness and complexity, while the rest 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.