



Kent Rasmussen Winery

Pinot Noir 2006

Carneros Napa

Harvest dates September 20th

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

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

Varietal Blend 100% Pinot Noir

Chemistry at bottling: pH: 3.79 Total Acidity: 6.4 grams/liter Alcohol: 13.37%
Free Sulfur Dioxide: 28 ppm Total Sulfur Dioxide: 68 ppm

Notes:

Nose - This wine is a classic California Pinot Noir-lots of nice dark-berry fruit, toasty oak along with the "earthiness" that is only seen in the best Pinot.

Mouth - The mouth of this wine is a stunning example of what Pinot Noir can be-rich, complex, yet full of bright fruitiness and spice. The predominant characters follow the nose-dark bramble-berry fruit, along with some bright cherry notes, toasty oak and a good hit of classic Burgundian complexity. Over it all is a bright balance of cardamom spice. The tannins are in just a little drying, sort of like chewing on a marigold, and offset the fruit nicely.