



## **Kent Rasmussen Winery**

### **Chardonnay 2007**

#### **Napa Valley**

**Grape Sources** 100% Rutherford, Napa Valley

**Brix at harvest** 24.7 degrees

**Harvest Dates:** September 3rd and 4th

**Fermentation & Aging** Press Cycle: Whole cluster, nocrush 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: November 3, 2008

**Chemistry at bottling:** pH - 3.63 Total Acidity: 5.1 grams/liter Alcohol: 13.47%  
Free Sulfur Dioxide: 29 parts per million Total Sulfur Dioxide: 115 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 in stainless steel tanks 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 mouth echoes the components in the nose with a rich round mouth-feel. On top of the apple and tropical flavors there is a medley of spice notes-particularly celery-seed, cinnamon and vanilla.