



Kent Rasmussen Winery

Pinot Noir 2008

Carneros Napa

Harvest dates September 4th, 2008 Night harvested **Brix at Harvest** 24.0 degrees

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

Barrels 50% new, 50% once-used barrels. French and Hungarian Oak

Varietal Blend 100% Pinot Noir

Chemistry at bottling: pH: 3.66 Total Acidity: 5.5 grams/liter Alcohol: 14.66% Free Sulfur Dioxide: 30 ppm Total Sulfur Dioxide: 98 ppm

Notes:

Harvesting the 2008 Estate Pinot Noir was our second experience with night harvesting and, once again, it was an absolute joy. The fruit came in icy-cold early in the morning, which allowed us to crush directly into fermentation tanks without any refrigeration or pumping. This was also our second year of trying to go back in time and make Pinot more like we did in the late 1980s. I have long felt that our wines were stunning in those days, full of fruit and structure and classic Carneros flintiness. In recent years, while the wines have still been great, they had moved towards a more classic California jamminess that isn't what I like in a Pinot Noir. I am certain you will agree and enjoy this wine.