



Kent Rasmussen Winery

Cabernet Sauvignon 2009

Napa Valley

Varietal Blend 100% Cabernet Sauvignon

Chemistry at bottling: pH: 3.67 Total Acidity: 6.0 grams/liter Alcohol: 14.8% Free Sulfur Dioxide: 29 ppm

Notes:

Like America's gene pool, this wine is a melting pot; a combination of wines from several vineyards scattered all around the Valley. But, such a combination!--deep, luscious, brimming with rich fruit and cedar flavors! This is, without question, one of the finest vintages of Cabernet we have made. Each lot was fermented and barreled separately for about its first year, then all the lots were blended together to age and mellow in each other's company. Each vineyard's grapes were different, the grapes from further north in hotter areas were mature and ripe, with heavy flavors and big tannins. The grapes from near Napa city and Carneros were fruity and had a rich mintiness, along with good acidity. The fermentation of each lot was slightly different, but in general: the grapes were gently picked and crushed, then fermented in small vats. Natural yeast was allowed to grow in some lots, and others were inoculated with commercial yeast strains. Malolactic fermentation was encouraged to finish in barrel. As with all of our wines, cellar treatment was minimal. The 2009 Cabernet Sauvignon is a wonderful wine with deep color, a rich cedar, mint and fruit nose, a mouth filling flavor and delicate refined tannins. It is drinkable right now, but should age very well for ten or twelve years. We hope that you enjoy it as much as we do.