



Kent Rasmussen Winery

Pinot Noir 2010

Carneros Napa

Harvest dates September 27th, 2010 Night harvested **Brix at Harvest** 24.5 degrees

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

Maceration -various fermentation lots, ranging from 11 to 23 days

Ageing -12 months--50% new, 50% once-used French oak barrels

Varietal Blend 100% Pinot Noir

Chemistry at bottling: pH: 3.65 Total Acidity: 6.1 grams/liter Alcohol: 13.9% Free Sulfur Dioxide: 28 ppm Total Sulfur Dioxide: 77 ppm

The 2010 Estate Pinot Noir was night harvesting and, once again, it was an absolute joy. The fruit came in nice and cold early in the morning, which allowed us to crush directly into fermentation tanks without any refrigeration or pumping. This was also our fourth 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.

Nose - This wine is a classic Carneros Pinot Noir with complex and multifaceted aromas of black cherry and brambles, accompanied by vanilla and earthy-mushroom characteristics. **Mouth** - The nose's cherry/berry characters come through very strongly in the mouth and are enhanced by balanced oak and toast notes. Even more remarkable than the flavors is the wonderfully complex and filling mouth-feel.