

Winemaker's Notes

Kent Rasmussen Winery

2000 Carneros Pinot Noir



Harvest Date	-September 9, 11, 12, 15 and 28 th
Grape Source	-Kent Rasmussen Winery Family Vineyard, Cuttings Wharf Road, Napa-Carneros
Brix at Harvest	-average – 24.4
Maceration	-various fermentation lots, ranging from 12 to 44 days
Aging	-17 months 50% new, 50% once-used French and American oak barrels
Varital Blend	-100% Pinot Noir
Chemistry at Bottling	-pH: 3.65 -Total Acidity: 6.4 grams/liter -Alcohol: 14.47% -Free Sulfur Dioxide: 30 parts per million -Total Sulfur Dioxide: 79 parts per million
Bottling Date	-April 25, 2002

Sensory Notes:

Nose Complex and multilayered with rich black cherry and bramble notes, accompanied by vanilla and earth mushroom aromas.

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.