

Kent Rasmussen Winery

2019 Napa Valley Cabernet Sauvignon

Chemistry at Bottling

- pH: 3.65
- Total Acidity: 5.9 grams/liter
- Alcohol: 13.5%

Bottling Date, Production Blend, Appellation

- December 22, 2020
- 232 cases (12x750ml)
- 100% Cabernet Sauvignon:
 - 51% Rutherford, Bella Oaks Lane
 - 49% Coombsville, Olive Hill Lane

Barrel Age

100% one and two year old French Oak, 14 months

The 2019 KRW Cabernet Sauvignon is a blend of wines from two vineyards in my two favorite Napa Valley appellations - Rutherford and Coombsville. Each has a distinctive character: Rutherford's fruit and complexity, and Coombsville's amazing brambly structure. The combination produces a deep, luscious wine brimming with rich fruit and cedar flavors. It is without question, one of the finest vintages of Cabernet we have made. Each lot was fermented and barreled separately, then after about nine months blended together to age and mellow in each other's company. The fermentation of each lot was slightly different, but in general the grapes were gently picked and crushed, and then fermented in small vats. Natural yeast was allowed to grow. Malolactic fermentation was encouraged to finish in barrel.

On the palate, this wine offers the quintessential Cabernet panoply of flavors: amazingly deep and complex layers of black currant, black cherry, plum and dark chocolate, all supported by a tannic foundation that will allow it to stand up to savory grilled meats, like well-spiced tri-tip or a fat-marbled ribeye steak. To be quite honest, it tastes awfully good all on its own – unlike many of its more aggressive and rough-edged brethren. I hope you enjoy this wine.

