



Louis M. Martini® 2003 Alexander Valley Cabernet Sauvignon

Viticulture Notes

The 2003 season was one that growers will remember as challenging and which required the growers looking to achieve highest quality fruit to spend extra time in the vineyard and provide extra care to their vines. In the end, we were very pleased with the quality of the fruit harvested, which achieved our desired level of maturity and ripeness. In the spring, the fluctuating weather, from very wet and cool to surprising heat, led to smaller clusters during the time of flowering. This contributed to lower yields than average for the 2003 harvest. However, once bloom was completed in early June, growing conditions improved with periods of warm weather, graced with cool and foggy conditions throughout the summer. The effect of the reduced crop levels, and the long ripening period without rain produced great balance between the fruit flavor and tannin structure, proving the quality and intensity of the fruit.

Winemaker Notes

A majority of the fruit is sourced from our Barrelli Creek vineyard in the Alexander Valley. It is classified a Region III area with a warmer climate than its neighboring Dry Creek Valley AVA, and produces some of the world's most beautiful expressions of Cabernet Sauvignon.

Picking took place in the early morning to keep the fruit as cool as possible. Grapes were de-stemmed, but not crushed upon arrival at the winery leaving over 90% whole berries. This process allows us to better retain the grape's varietal essence and minimize bitter tannin extraction in the wine. The must was in contact with the skins for 21 days for maximum extraction of color and flavor. Racking took place every 4-6 months and this wine underwent complete malolactic fermentation in barrels.

Oak Aging: New and used French, American and Hungarian oak barrels with medium to medium plus toast levels for approximately 18 months

Tasting Profile

This wine showcases an opulent nose of dark berries and ripe plum with undertones of sage and spices, evolving unto a long and lingering finish. It is a perfect complement to warm, earthy dishes, game and red meat.

Varietal Content: 98% Cabernet Sauvignon, 2% other (incl. Merlot, Petit Verdot, and Cabernet Franc)
Appellation: Alexander Valley
Alcohol: 13.44%
Titrateable Acidity: 0.64 g/100ml
pH: 3.63
Residual Sugar: 0.09 g/100ml