



Louis M. Martini® 2004 Alexander Valley Cabernet Sauvignon

Viticulture Notes

Spring arrived early in the 2004 harvest season, with many of the mountain appellations beginning two weeks ahead of last year. The growing season was moderately warm, with no real rain, cold or hot temperatures fluctuating throughout. Early September brought an abnormally dry and long heat wave driving sugars to high levels and the unexpected heat resulted in the vintage producing lower yields than the previous year. The berries were picked at peak flavor development with highly desirable acid retention in the fruit. The 2004 vintage produced fruit that is ripe and jammy, without raisin and prune-like characteristics, with exceptionally deep colors and layers of flavor throughout. This wine showcases depth and complex layers of intense fruit flavor and tannin structure, consistent of high quality Cabernet Sauvignon.

Winemaker Notes

A majority of the fruit is sourced from our Barrelli Creek vineyard in the Alexander Valley, which is a warmer climate growing area that produces some of the world's most beautiful expressions of Cabernet Sauvignon.

The growing season saw these grapes harvested at optimum ripeness during September and into October with an average of 24.5 brix at harvest. Picking took place in the early morning to keep the fruit as cool as possible for fermentation. 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 wine was fermented with a temperature range of 76°F-85°F, receiving extended skin contact for an optimum of 21 days for maximum extraction of color and flavor. To ensure the development of desired flavor and aroma characteristics, the juice was inoculated with *Prise de Mousse* yeast to complete fermentation and 100% of the wine completed malolactic fermentation. Racking took place every 4-6 months with topping every four weeks.

The wine was oak aged for approximately 15 months in new and used French, American and European oak barrels with a mixture of medium and medium plus toasting levels for flavor and complexity.

Tasting Profile

Our 2004 Alexander Valley Cabernet Sauvignon is fruit-driven, exhibiting complex layers of dried cherries, tobacco, leather and earth tones balanced with expressions of toasty oak reminiscent of vanilla spice box. This is a magnificent wine with an opulent nose of dark berries, ripe plum and black fruits, with earthy undertones of sage, underbrush and spices. The wine will evolve into a long and lingering finish of plush, velvety tannins and is a perfect complement to warm, earthy dishes, wild game and red meats. This is a lush and well-structured wine that belongs in everyone's cellar and is meant to be enjoyed now or aging for the next five years.

Varietal Content:	95% Cabernet Sauvignon, 2% Cabernet Franc, 3% Petit Verdot
Appellation:	Alexander Valley
Residual Sugar:	0.03g/100ml
Titrateable Acidity:	0.59g/100ml
pH:	3.67
Label Alcohol:	13.4%
Oak Aging:	Approximately 15 months new and used French, American and European oak with a mix of medium and medium plus toasting levels