



## Louis M. Martini® 2004 Monte Rosso Vineyard Sonoma Valley Gnarly Vine Zinfandel

*Produced from vines over 100 years old on Louis M. Martini's Monte Rosso Vineyard, this wine captures the concentrated, deeply flavored Zinfandel characters that are unique to these gnarled old vines. Although yields are small, the mountain fruit delivers the highest quality from the Monte Rosso Vineyard.*

### Description

This is a rich wine capturing the true varietal character of Monte Rosso Zinfandel, offering layers of complexity for the wine lover. Old head pruned vines produce dramatic and intensely powerful brambly, briary berries with lots of spicy and earthy notes. This is a full-bodied well structured wine and a powerful Zinfandel balanced with firm, velvety tannins, and a good level of acidity for a round and complete mouth-feel.

### Winemaking Notes

The growing season saw these grapes harvested at optimum ripeness during September and into October with an average of 25-26 brix. Picking took place in the early morning to keep the fruit as cool as possible. Upon arrival at the winery the grapes for this wine were hand sorted, de-stemmed, but not crushed, leaving over 90% whole berries to be cold soaked for two days. The Zinfandel juice was fermented with temperatures not exceeding 85°F receiving extended skin contact up to four weeks for maximum extraction. To ensure the development of desired flavor and aroma characteristics, the juice was inoculated with *Prise de Mousse* yeast to complete fermentation. 100% of the wine completed malolactic fermentation. The wine was oak aged for approximately six months in 100% new French and American Oak barrels.

### 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 aromas and flavors consistent of high quality Zinfandels.

### Taste Profile

The wine exhibits a deep inky, dark ruby/plum color with concentrated aromas and flavors of bright red and black fruits surrounded by plush tannins and spicy oak that is perfectly integrated and open up on a long and lingering finish. This wine is ready to enjoy now with potential aging of eight years.

<b>Varietal Content:</b>	100% Zinfandel
<b>Appellation:</b>	Monte Rosso Vineyard, Sonoma Valley
<b>Residual Sugar:</b>	0.06g/100ml
<b>Titrateable Acidity:</b>	0.71g/100ml
<b>pH:</b>	3.37
<b>Label Alcohol:</b>	15.0%
<b>Oak Aging:</b>	100% new French and American Oak for approximately six months