



Louis M. Martini® 2004 Lot 1 Napa Valley Cabernet Sauvignon

The concept of Lot wines at Louis M. Martini dates back to 1968 when Louis P. Martini, Michael's father, first made luxury Cabernet Sauvignons from selected barrels which he named by lot numbers. At that time, Louis P. Martini was making Cabernets in the league with other Napa Valley greats, George De Latour, Heitz Martha's Vineyard and Robert Mondavi. Sourcing of his fruit likely included Monte Rosso grapes and other vineyards from his friends in the Napa Valley. The Martini lot wines produced in the late 60s and early 70s were considered among the most collectible of Martini's wines. Once again, today, Michael Martini is able to enjoy access to premium Napa Valley vineyards and blend Cabernet Sauvignons from the best mountain fruit AVAs, just like his father did.

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 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 Cabernet Sauvignon.

Winemaker Notes

The grapes were sourced from the most coveted vineyards in the Napa Valley, dominantly from mountain top AVAs. Hand-picked at 27° brix and hand sorted to keep only the best possible fruit, the grapes were then gravity fed to the fermenters. Lot 1 was one of the first wines made at our new micro-winery which was built as an annex to our main facility. There, we used small 3 ½ ton open-top fermentors to perform both punch downs and submerged cap for maximum extraction of flavor and color. Prior to fermentation the grapes were cold soaked for five days and the wine then spent 25 days on the skins, and was sterile filtered but not fined. The Lot 1 wine was aged in medium toasted, 97% new French oak barrels, for 27 months.

Tasting Profile

This structurally dense and complex wine was crafted to capture the essence of Napa Valley's diverse mountain terroirs. It offers aromas of melted licorice, black cherry, blackberry and dark chocolate with undertones of tobacco and coffee. In the mouth, its firm backbone supports an elegant mid-palate with flavors of toasted nuts and sweet vanilla from the oak that are perfectly blended, adding complexity and finesse to an extremely well balanced wine. The 2004 Lot No 1 offers rich flavors of concentrated dark berry fruit and plum with a full-bodied, opulent and fleshy finish. This wine can be cellared from 5 to 20 years.

Varietal Content:	98% Cabernet Sauvignon
Appellation:	Napa Valley
Oak Ageing:	97% new French oak barrels for 27 months
Titrateable Acidity:	0.61 g/100ml
pH:	3.59
Alcohol:	15.4%
Case Production:	500 cases (9L)
Aging Potential:	5-20 years