



Louis M. Martini® 2004 Monte Rosso Vineyard Sonoma Valley Cabernet Sauvignon

Nestled in the majestic Mayacamas Mountain range nearly 1,000 feet above the Sonoma Valley is a vineyard that has produced award-winning Cabernet Sauvignon for three generations. Owned by the Louis M. Martini winery since 1938, the Monte Rosso vineyard (named "Monte Rosso" or "Red Mountain" for its rich, red volcanic soils) is a steep and rugged mountain vineyard with a desirable western exposure that produces wines with a unique sense of terroir.

Viticulture Notes

The 2004 season saw one of the earliest harvests in recent memory. The season began with a burst of heat in March and sustained temperatures pushed out vines a month early. A mild spring encouraged healthy growth and ripening within the vineyard. A Mediterranean-like summer through early September caused sugar levels to increase quickly, but was then balanced by an adequate cooling period. This rapid ripening meant that the fruit was able to hold its acid at good level and harvest was completed by mid-September without any rain affecting the quality of the fruit.

Winemaker Notes

Harvest took place in the early morning hours until dawn in the cool fog during October and November at 27° brix. The berries were hand harvested in the morning in order to keep the fruit as cool as possible. The grapes were hand sorted to ensure only the best optimal fruit was utilized and then gravity fed to the fermentors. Prior to fermentation the grapes were cold soaked for up to five days allowing for retention of the grape's varietal essence and minimize bitter tannin extraction in the wine producing concentrated, fresh and dark fruit flavors in the finished wine. For maximum extraction of color and flavor the must was in contact with the skins for an optimal 30 days at temperatures not exceeding 89°F; thus contributing to greater extraction of black, dark, violet colors that visually hint at the depth and flavor of the wine. Racking took place every 4-6 months and this wine underwent complete malolactic fermentation in barrels. The wine aged in a combination of 94% new and 4% used French oak barrels and 2% new American oak barrels for 26 months.

Taste Profile

The Monte Rosso Cabernet Sauvignon is a hand crafted wine sourced from the best blocks of vineyards at Monte Rosso. This is a full-bodied revealing a dark ruby/purple color, and showcasing an opulent nose of dark berries, licorice, black currents, cherries and tobacco. Flavors of ripe plum with undertones of earthiness and spice, and dried fruit evolve into a rich, long, lingering finish that is impressively structured. It is a perfect compliment to warm, earthy dishes, game and red meat such as wild boar, venison and grilled filet mignon.

Varietal Content:	98% Cabernet Sauvignon, 2% Petite Verdot
Appellation:	Monte Rosso Vineyard, Sonoma Valley
Alcohol:	15.0%
Titrateable Acidity:	0.53/100ml
pH:	3.60
Oak Aging:	New and used French oak barrels for an average of 26 months
Aging Potential:	5 to 12 years