



Louis M. Martini® 2005 Alexander Valley Cabernet Sauvignon

Description

Our 2005 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. 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.

Viticulture Notes

The 2005 vintage produced a record-size crop of elegant and balanced Cabernet Sauvignon. The growing season began with more rain than usual and cool temperatures throughout spring. The intermittent rainstorms were balanced with sunny days, allowing budbreak and bloom to progress normally. By late May, the rains ceased and the summer months offered ideal growing conditions with no significant heat spikes. As harvest approached, a cooling trend slowed ripening and allowed for longer hang time and excellent development of flavors and complexity.

Winemaking Notes

A majority of the fruit is sourced from our Alexander Valley vineyard, 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 for better retention of the grape's varietal essence and minimizes bitter tannin extraction in the wine. The Cabernet Sauvignon juice 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 and 100% of the wine completed malolactic fermentation. Racking took place every 4-6 months with topping every four weeks.

Oak Aging

The wine was oak aged for approximately 6 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.

Varietal Content:	98% Cabernet Sauvignon, 1% Merlot, 1% Syrah
Varietal Origin:	Alexander Valley
Titrateable Acidity:	0.63g/100ml
pH:	3.66
Alcohol Level:	13.9%
Residual Sugar:	0.06g/100ml