



## Louis M. Martini® 2005 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-grown fruit delivers the highest quality from the Monte Rosso vineyards.*

### Description

This is a rich and powerful wine, offering layers of complexity that capture the true varietal character of Monte Rosso Zinfandel. Old head pruned vines produce dramatic and intensely powerful brambly, briary berries with lots of spicy and earthy notes. The wine exhibits an inky, dark plum color with concentrated aromas and flavors of bright red and black fruits surrounded by plush tannins, and well integrated spicy oak. This explosive, full-bodied, well structured Zinfandel is balanced with firm, velvety tannins and a good level of acidity for a round and complete mouth-feel with an exceptionally long lingering finish.

### Viticulture Notes

The 2005 growing season opened with a relatively cool and rainy spring. A prolonged and very moderate summer permitted longer than average hang times which allowed the berries to mature slowly producing dense and complex flavors. The berries were picked at peak flavor development with highly desirable acid retention in the fruit. The 2005 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 Zinfandels.

### Winemaking Notes

The growing season saw these grapes harvested at optimum ripeness during September and into October at 28 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 3-5 days. The 2005 Gnarly Vine Zinfandel was fermented with temperatures not exceeding 88°F receiving extended skin contact up to three weeks for maximum extraction. 100% of the wine completed malolactic fermentation.

### Taste Profile

Inky purple hues with a plummy nose that hints at its exquisite flavors of black raspberry, cloves, spice, white pepper, and earthiness. Well-structured and big with a lingering finish.

<b>Varietal Content:</b>	100% Zinfandel
<b>Varietal Origin:</b>	Sonoma Valley Monte Rosso Vineyard
<b>Titrateable Acidity:</b>	0.63g/100ml
<b>pH:</b>	3.62
<b>Alcohol Level:</b>	15.0%
<b>Residual Sugar:</b>	0.1g/100ml
<b>Oak Aging:</b>	The wine was oak aged for 15 months in 100% new French and American Oak barrels.