



## Louis M. Martini® 2005 Napa Valley Lot 1 Cabernet Sauvignon

*The concept of Lot wines at Louis M. Martini dates back to 1968 when Louis P. Martini, Michael Martini'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 such as 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. 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.*

### Description

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 oak aging that are perfectly blended, adding complexity and finesse to an extremely well balanced wine. Our 2005 Lot 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.

### Viticulture Notes

The 2005 season started with a moist winter which gave way to dry conditions throughout March. Precipitation started again in April and continued into June. Due to the slightly cooler spring weather, bud break came a bit later than in previous years. Overall, 2005 was an excellent vintage with a healthy crop showing ripe, flavorful fruit and generous clusters. The fruit development was aided by extended hang time before harvest, allowing the grapes to develop complex aromas and flavors.

### Winemaking Notes

The grapes were sourced from the most coveted vineyards in the Napa Valley, dominantly from mountain top AVAs. The grapes were hand-picked in the early morning hours to keep the fruit cool and was then hand sorted to keep only the best possible fruit. The grapes were destemmed but not crushed, leaving more than 90% whole berries in the fermenters. The grapes were gravity fed to stainless steel upright fermenters at our micro-winery, which was built as an annex to our main facility. The must received 21 days of skin contact and was fermented at warm temperatures (76-85°F) after inoculation with the *Prise de Mousse* yeast strain. The wine then underwent malolactic fermentation, was racked every 3-4 months, and aged in medium toasted, 100% new French Oak barrels for 39 months prior to bottling.

<b>Varietal Content:</b>	100% Cabernet Sauvignon
<b>Varietal Origin:</b>	Napa Valley
<b>pH:</b>	3.80
<b>Titrateable Acidity:</b>	0.58 g/100 ml
<b>Residual Sugar:</b>	0.05 g/100 ml
<b>Alcohol Level:</b>	14.9%