



Louis M. Martini® 2005 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 been producing 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.

Description

The Monte Rosso Cabernet Sauvignon is a hand crafted wine sourced from the best vineyard blocks within Monte Rosso. This is a full-bodied wine revealing a dark ruby/purple color, and showcasing an opulent nose of dark berries, licorice, black currants, 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 complement to warm, earthy dishes, game and red meat such as wild boar, venison and grilled filet mignon.

Viticulture Notes

The 2005 season began 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 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

Harvest took place throughout October and November during the early morning hours in order to keep the fruit as cool as possible. The grapes were hand sorted to ensure only the best fruit was chosen to go into make the Monte Rosso Cabernet Sauvignon. Prior to fermentation, the grapes were cold soaked for up to five days, which assisted in retaining the grape's varietal essence and helped to minimize bitter tannin extraction in the resultant wine. For maximum extraction of color and flavor, the must was in contact with the skins for an optimal 21 days at temperatures not exceeding 89°F; thus contributing to greater extraction of black, dark, violet hues that visually hint at the depth and flavor of the wine. After primary fermentation was complete, the wine underwent malolactic fermentation in barrels. The wine was racked every 3-4 months and aged in 90% French and 10% American medium and medium plus toasted oak barrels.

Varietal Content:	93% Cabernet Sauvignon, 7% Petite Verdot
Varietal Origin:	Monte Rosso Vineyard, Sonoma Valley
Titrateable Acidity:	0.58 g/100 ml
pH:	3.52
Alcohol Level:	15.25%
Residual Sugar:	0.08 g/100 ml