



Louis M. Martini® 2005 Napa Valley Cabernet Sauvignon

From the best grapes come the best wines. More than 75 years ago, Louis M. Martini adopted this philosophy as he constructed his winery in the heart of Napa Valley. Today, Louis M. Martini winery continues to craft impressive vintages with the same philosophy. A veritable Eden for growers, Napa Valley offers a favorable combination of temperate climate and rich soils for cultivating the world's finest Cabernet Sauvignon. Sunny, warm, dry days give way to cool evenings, giving fruit time to ripen slowly and develop complex character. Vines thrive in well-drained gravelly soils of volcanic and maritime origins.

Description

The Louis M. Martini Napa Valley Cabernet Sauvignon exhibits a deep garnet, color with intense aromas of cedary oak, currents and black cherries. Concentrated flavors of ripe plums, chocolate and tobacco marry perfectly with the oak nuances. A well structured wine that is balanced with firm, velvety tannins that culminate in a long, elegant finish. This wine is ready to enjoy now or can be aged 3-5 years.

Viticulture Notes

2005 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.

Winemaker Notes:

The 2005 Louis M. Martini Napa Valley Cabernet Sauvignon delivers the highest quality from premium Napa Valley vineyards.

The growing season saw these grapes harvested at optimum ripeness during September and into October with an average of 24.5 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 de-stemmed, but not crushed, leaving over 90% whole berries. The Cabernet Sauvignon juice was fermented with temperatures controlled between 76°F-85°F receiving extended skin contact up to 21 days for maximum extraction. About 95% of the wine was transferred to oak barrels and aged for an average of 8 months, where the wine completed malolactic fermentation. The wine was racked every 3-4 months prior to bottling, and bottle aged at an optimum of 6 months before release.

Varietal Content: 94% Cabernet Sauvignon, 4% Petite Sirah, 1% Merlot, 1% Petite Verdot
Residual Sugar: 0.08g/100ml
Titrateable Acidity: 0.62g/100ml
pH: 3.65
Label Alcohol: 14.1%
Oak Aging: A mixture of oak barrels were used in aging the wine for an average of 8 months.