



## Louis M. Martini® 2006 Alexander Valley Cabernet Sauvignon

### Description

Our 2006 Alexander Valley Cabernet Sauvignon is terroir-driven with aromas and flavors of dried cherries, tobacco, leather and earth tones balanced with expressions of toasty vanilla oak. The layers and intensity of flavors evolve into a plush, lingering finish with velvety tannins and is a perfect complement to warm, earthy dishes, wild game and red meats. Lush and well-structured, the 2006 Alexander Valley Cabernet Sauvignon belongs in everyone's cellar and is meant to be enjoyed now or can be cellared for the next five years.

### Viticulture Notes

The 2006 growing season began with a very wet winter that lasted through bloom, followed by mild weather up to mid-July. The second part of July saw very warm weather, but the cooling coastal fog rolled back in to the area and brought relief. The ripening period of August through September was ideal, with moderate temperatures and plenty of sun to gently ripen the fruit. Harvest began in mid-September and was completed by mid-October. Overall, the 2006 vintage was one of the best in many years, with sound, ripe fruit of excellent quality.

### 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 in early 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 in stainless steel upright fermenters with a temperature range between 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 aged in new and used French, American and Hungarian oak barrels with a mixture of medium and medium plus toasting levels for flavor and complexity.

<b>Varietal Content:</b>	85% Cabernet Sauvignon, 13% Petite Verdot, 1% Merlot
<b>Varietal Origin:</b>	Alexander Valley
<b>Titrateable Acidity:</b>	0.63 g/100ml
<b>pH:</b>	3.66
<b>Alcohol Level:</b>	14%
<b>Residual Sugar:</b>	0.06 g/100ml