



Louis M. Martini® 2006 Monte Rosso Vineyard Sonoma Valley Gnarly Vines 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 rich wine offers layers of complexity that capture the true varietal character of Monte Rosso Zinfandel. Old head pruned vines produce dramatic and 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 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.

Harvest Notes

The 2006 growing season in Sonoma 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 into 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

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 2006 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 and was aged in 89% French and 11% American oak barrels.

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.

Varietal Content:	98% Zinfandel 2% Petite Sirah
Appellation:	Sonoma Valley, Monte Rosso Vineyard
Residual Sugar:	0.24 g/100 ml
Titrateable Acidity:	0.62 g/100 ml
pH:	3.6
Alcohol Level:	14.8%