



Louis M. Martini® 2006 Lot 1 Napa Valley 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 1960s and early 1970s were considered among the most collectible of Martini's wines. Today, Michael Martini continues to enjoy access to premium Napa Valley vineyards and to blend Cabernet Sauvignon from the best mountain top AVAs, just like his father did.

Description

This structurally dense, full-bodied and complex wine was crafted to capture the essence of Napa Valley's diverse mountain terroirs. It offers ripe and concentrated aromas and flavors of blackberry, cassis and dark chocolate with toasty sweet oak. The intensity of the flavors along with the silky tannins culminates in a long, opulent finish. This wine can be cellared from 5 to 20 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

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 were then hand sorted to keep only the best possible fruit. The grapes were destemmed but not crushed, leaving about 75% whole berries in the fermentors. The grapes were gravity-fed into open top tanks at our micro-winery, Cellar No. 254, which was built as an annex to our main facility. The must received 3-4 weeks of skin contact and was fermented at warm temperatures (max. 88°F), after inoculation with the BDX yeast strain. The wine then underwent malolactic fermentation, was racked as needed, and aged in French oak barrels with a variety of toast levels prior to bottling.

Varietal Content: Cabernet Sauvignon

Varietal Origin: Napa Valley

Titrateable Acidity: 0.55 g/100 ml

pH: 3.74

Alcohol Level: 15.48%

Residual Sugar: 0.37 g/100 ml