



Louis M. Martini® 2006 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 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

Harvest took place during the early morning hours in order to keep the fruit as cool as possible. The grapes were sorted and destemmed, but not crushed, leaving more than 90% whole berries in the fermentor. For maximum extraction of color and flavor, the must was in contact with the skins for an optimal 21 days; 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 as needed, and aged in French and American oak barrels.

Varietal Content:	97% Cabernet Sauvignon, 2% Cabernet Franc, 1% Petit Verdot
Varietal Origin:	Monte Rosso Vineyard, Sonoma Valley
Titrateable Acidity:	0.60 g/100 ml
pH:	3.61
Alcohol Level:	15.05%
Residual Sugar:	0.28 g/100 ml