



Louis M. Martini® 2006 Napa Valley Cabernet Sauvignon

Description

The Louis M. Martini Napa Valley Cabernet Sauvignon exhibits a deep garnet color with intense aromas of ripe cherry, cassis, and pipe tobacco. Concentrated flavors of ripe plums, and dark bing cherries marry perfectly with the oak nuances. This is a well structured wine that is balanced with firm, velvety tannins which culminate in a long, elegant finish with hints of tobacco, dried herbs and fruit. This wine is ready to enjoy now or can be aged for 3-5 years.

Viticulture Notes

The Napa Valley Viticultural Area is renowned for its long growing season marked by sunny, warm and dry days followed by cool evenings. These growing conditions are ideal for allowing grapes to ripen slowly and evenly. Despite inclement weather conditions, the 2006 harvest was marked as an exceptional vintage. Winter began with extreme rainfall causing flooding in much of Napa Valley. The rain continued into early spring and the cool, wet weather delayed bud break by a few weeks. However, the sun came out in early June allowing the vines to bloom and set fruit. A 10-day streak of record heat in July helped catch the vines up to a “normal” place in the growing season. The return of cooler weather in fall allowed for moderately paced and deliberate ripening, ideal for developing premium grapes with good complexity, acidity and flavor.

Winemaking Notes

The 2006 Louis M. Martini Napa Valley Cabernet Sauvignon delivers the highest quality from premium Napa Valley vineyards. The wine grapes were picked in the early morning hours to keep the fruit as cool as possible prior to fermentation. The grapes were then destemmed, but not crushed, leaving over 90% whole berries in the stainless steel upright fermenters. Once the must was inoculated with the *Prise De Mousse* yeast strain, it fermented in temperatures controlled between 76°F - 85°F and received extended skin contact for up to 21 days for maximum extraction. After primary fermentation was completed, the wine underwent secondary, or malolactic, fermentation. The wine was racked every three to four months, and pad and sterile filtered prior to bottling.

Oak Aging

The wine was partially oak aged for more than 12 months in new and used French, American and European oak barrels with a variety of toast levels to add flavor and complexity.

Wine Description

Purple-garnet color with opulent aromas and flavors of ripe cherry, cassis, plums, vanilla, and pipe tobacco. The layers and intensity of flavors evolve into a plush, lingering finish with velvety tannins.

Varietal Content:	87% Cabernet Sauvignon, 9% Merlot, 2% Syrah, 1% Petite Verdot
Varietal Origin:	Napa Valley
Titrateable Acidity:	0.62 g/100ml
pH:	3.64
Alcohol Level:	14.3%
Residual Sugar:	0.28 g/100ml