



Louis M. Martini® 2007 Alexander Valley Cabernet Sauvignon

Description

Our 2007 Alexander Valley Cabernet Sauvignon is terroir-driven with aromas and flavors of dried cherries, tobacco, leather and cedar notes 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 2007 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 2007 growing season began with a dry spring that brought about early budbreak. The mild weather throughout the summer months combined with cool nights resulted in a smaller fruit set than usual. However, a heat wave in early September that lasted almost two weeks ripened grapes quickly. Temperatures cooled down in mid September and set a good pace for the rest of harvest. By the end of harvest, the 2007 wine grape crop was much smaller than in previous years but the quality was exceptional.

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 grapes were harvested in the early morning to keep the fruit as cool as possible before 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 the BDX yeast strain 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 for 16 months in new and used French, American and Hungarian oak barrels with a mixture of medium and medium plus toasting levels to add flavor and complexity.

Wine Description

Dark ruby color with opulent aromas and flavors of dried cherries, tobacco, leather, cedar, and vanilla. The layers and intensity of flavors evolve into a plush, lingering finish with velvety tannins.

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| Varietal Content: | 90% Cabernet Sauvignon, 9% Merlot, 1% Cabernet Franc |
| Varietal Origin: | Alexander Valley |
| Titrateable Acidity: | 0.62 g/100ml |
| pH: | 3.66 |
| Alcohol Level: | 14.3% |
| Residual Sugar: | 0.08 g/100ml |