



Louis M. Martini® 2007 Monte Rosso Vineyard Sonoma Valley Gnarly Vine Zinfandel

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 violet color, and exhibits concentrated aromas of cracked black pepper, clove, and licorice with hints of vanilla and barbeque spice. Rich flavors of dark plum, huckleberry, and ripe dark fruits are 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 winter of 2007 began with a lower than average level of rain, which affected the timing and size of the vintage. Budbreak began early, and clusters of fruit were concentrated. The summer of 2007 was dry, with little rain to threaten rot or mildew. The weather closely mirrored the historical averages of temperatures for the region. These averages were notable because there were no major heat spells or cold snaps, just steady temperatures that create a perfect environment for growing exceptional fruit. Overall, the 2007 vintage was one of the best in many years, with sound, ripe fruit and very few defects in the crop.

Winemaking Notes

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 produces the highest quality from the Monte Rosso vineyards. 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 mostly whole berries to be cold soaked for 3-5 days. The 2007 Gnarly Vine Zinfandel was fermented with temperatures not exceeding 85°F receiving extended skin contact up to three weeks for maximum extraction. 100% of the wine completed malolactic fermentation and was aged in new oak barrels, 70% French and 30% American.

Taste Profile

Aromas of cracked black pepper, clove, and licorice with hints of vanilla and barbeque spice. Rich flavors of dark plum, huckleberry, and ripe dark fruits are 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.

Varietal Content:	93% Zinfandel 7% Petite Sirah
Varietal Origin:	Monte Rosso Vineyard, Sonoma Valley
Titrateable Acidity:	0.67 g/100 ml
pH:	3.62
Alcohol Level:	15.96%
Residual Sugar:	0.18 g/100 ml
Cases Produced:	982 six-packs