

LOUIS.M.MARTINI

Louis M. Martini® 2007 Sonoma Valley Monte Rosso 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 melted chocolate, black cherry, and earthy aromatics with accents of anise and brown spice. The dark concentrated fruit interlaces with firm, velvety tannins to result in a balanced wine with a long, lingering finish. It is a perfect complement to warm, earthy dishes, game and red meat such as wild boar, venison and grilled filet mignon. One of our best vintages yet.

Viticulture Notes

The 2007 growing season in Sonoma began with a dry summer with no rain to threaten rot or mildew. In addition, the classic morning fog made a frequent appearance but burned off by the early afternoon. This gave the grapes the best of both worlds: warm sunshine to develop ripe flavors, and cool temperatures to maintain acidity in the fruit. The 2007 weather was balanced; there were no major heat spells or cold snaps, just steady, cool-climate temperatures that created a perfect environment for growing world-class grapes.

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 15-30 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, 100% of the wine underwent malolactic fermentation to round out the mouthfeel. The wine was racked as needed, and aged in 100% new French and American oak barrels.

Varietal Content: 100% Cabernet Sauvignon

Varietal Origin: 100% Monte Rosso, Sonoma Valley

Titrateable Acidity: 0.60 g/100 ml

pH: 3.57

Alcohol Level: 15.26%

Residual Sugar: 0.09 g/100 ml

Work Order Date: 2/9/10