



## Louis M. Martini® 2007 Napa Valley Cabernet Sauvignon

*From the best grapes come the best wines. More than 75 years ago, Louis M. Martini adopted this philosophy as he constructed his winery in the heart of Napa Valley. Today, Louis M. Martini winery continues to craft impressive vintages with the same philosophy. A veritable Eden for growers, Napa Valley offers a favorable combination of temperate climate and rich soils for cultivating the world's finest Cabernet Sauvignon. Sunny, warm, dry days give way to cool evenings, giving fruit time to ripen slowly and develop complex character. Vines thrive in well-drained gravelly soils of volcanic and maritime origins.*

### Description

The Louis M. Martini Napa Valley Cabernet Sauvignon exhibits a deep garnet color with intense aromas of ripe cherry, cedar, and pipe tobacco. Concentrated flavors of ripe plums and dark bing cherries marry perfectly with the oak nuances, imparting notes of brown spice and vanilla. 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

A dry winter and warm, dry spring initiated an early start to the 2007 Napa Valley growing season. The weather remained fairly mild through the harvest months with the only heat spike occurring in early September. Temperatures cooled throughout the remainder of September which slowed the ripening of certain varieties and set a good pace for harvest, allowing winemakers to focus on bringing in and crushing one variety at a time. Many wineries waited until the very end of harvest to pick some of the later-ripening varieties, and were rewarded with a very high quality crop. Overall, the 2007 crop was much smaller than the 2005 and 2006 crop, so the quality of the resultant wines is exceptional.

### Winemaking Notes

The 2007 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 primarily whole berries in the stainless steel upright fermentors. Once the must was inoculated with the Bordeaux yeast strain, it fermented in temperatures controlled between 76°F - 88°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 raked every three to four months, and pad and sterile filtered prior to bottling.

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.

<b>Varietal Origin:</b>	Napa Valley
<b>Titrateable Acidity:</b>	0.58 g/100ml
<b>pH:</b>	3.64
<b>Alcohol Level:</b>	13.35%
<b>Residual Sugar:</b>	0.45 g/100ml