



Louis M. Martini® 2007 Sonoma County Cabernet Sauvignon

Description

The 2007 Sonoma County Cabernet Sauvignon was crafted from several of Sonoma County's most prestigious appellations and blended seamlessly to bring together the unique characteristics of each, creating a superbly balanced Cabernet Sauvignon. The wine offers many layers, featuring aromas and flavors of red cherry, blackberry and fresh sage with an underlying dry creek dustiness. Subtle herbal notes are complemented by additional layers of chocolate and vanilla, resulting in a complex, yet easy drinking, wine.

Viticulture Notes

A dry winter and warm, dry spring initiated an early start to the 2007 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 the rest of harvest. This allowed 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 and produced lower alcohol levels in the wines than in 2005 and 2006, but quality is exceptional.

Winemaking Notes

The grapes were harvested at optimal ripeness during September and October, then de-stemmed but not crushed upon arrival at the winery, leaving 20% - 30% whole berries in the fermenter. This process retains the grape's varietal character and minimizes bitter tannin extraction in the wine. Extended skin contact occurred for an average of 6–8 days for maximum extraction of color and flavor. The must was fermented in a mix of rotary, punch down, and static fermenters at an average of 85-88° F for about 5-7 days. A variety of yeast strains were used to ensure the development of desired flavor and aroma characteristics and 100% of the wine completed malolactic fermentation.

Taste Profile

The wine offers many layers, featuring aromas and flavors of red cherry, blackberry and fresh sage with an underlying dry creek dustiness.

Varietal Origin:	Sonoma County
Titrateable Acidity:	0.60 g/100ml
pH:	3.71
Alcohol Level:	13.54%
Residual Sugar:	0.33 g/100ml