

LOUIS.M.MARTINI.

2008 Alexander Valley Cabernet Sauvignon

Description:

Our 2008 Alexander Valley Cabernet Sauvignon is terroir-driven with aromas and flavors of blackberries, tobacco, and allspice 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 2008 Alexander Valley Cabernet Sauvignon belongs in everyone's cellar and is meant to be enjoyed now or can be cellared for the next ten years.

Viticulture Notes:

Following heavy winter storms, the 2008 Alexander Valley growing season began with a dry spring that brought about an early bud break. The cold, dry air soon turned to frost – one of the most intense frosts in decades – resulting in a smaller fruit set than usual. A heat spike in May threatened the vines, but milder weather set in over the summer months, giving the grapes ample time to mature slowly. Another heat wave in early September ripened the grapes quickly, but temperatures soon cooled to set a good pace for the rest of harvest. Although the crop was smaller, the 2008 harvest yielded grapes of exceptional flavor and depth.

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. The Cabernet Sauvignon juice was fermented in stainless steel upright fermenters with a temperature range between 76°F-88°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 yeast strain and 100% of the wine completed malolactic fermentation. Racking took place every 4-6 months with topping every five weeks.

Oak Aging:

The wine was aged for 18 months in new and used French, American and Hungarian oak barrels with a mixture of heavy, medium and medium plus toasting levels to add flavor and complexity.

Varietal Content:	94% Cabernet Sauvignon, 6% Petite Verdot
Varietal Origin:	Alexander Valley
Alcohol Level:	14.8%
Titrateable Acidity:	0.69 g/100ml
Residual Sugar:	0.1 g/100ml
pH:	3.75