

LOUIS M. MARTINI

2008 Monte Rosso Gnarly Vine Zinfandel

Nestled in the majestic Mayacamas Mountain range nearly 1,000 feet above the Sonoma Valley is a vineyard that has been producing award-winning wines 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:

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 many spicy and earthy notes. The wine exhibits an inky, dark plum color with concentrated aromas of clove, cracked pepper and licorice. Hints of vanilla and barbecue spice are subtly blended with intense flavors of plum and dark red and black fruits. 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, spicy finish.

Viticulture Notes:

A dry winter and cool, dry spring began the 2008 growing season. An early frost affected some vineyards during budbreak, reducing yields. The weather remained fairly mild through the summer, though some heat spikes occurred before harvest. Despite these challenges, the weather settled, allowing wineries to wait until the perfect point of ripeness to harvest each varietal. While yields were quite low compared to past vintages, the harvest produced exceptional quality fruit, with great complexity and concentration.

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 characteristics that are unique to these gnarled old vines. Although yields are small, these old mountain vines produce fruit of the highest quality. The fruit was hand harvested in the beginning of September at optimum ripeness during the early morning hours to keep the fruit as cool as possible. Upon arrival at the winery, the grapes were hand sorted and de-stemmed, but not crushed, and then cold soaked for 3 days. The 2008 Gnarly Vine Zinfandel received extended skin contact up to three weeks for maximum extraction of color and flavor.

Varietal Content: 93% Zinfandel, 7% Petite Sirah

Varietal Origin: Monte Rosso Vineyard, Sonoma Valley

Alcohol Level: 15.9%

pH: 3.68

Residual Sugar: 0.24g/100ml

Titrateable Acidity: 0.68g/100ml

Aging Potential: 2 to 6 years