



Louis M. Martini® 2008 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 burgundy color with intense aromas of blackberry, licorice, cedar and hints of dried herbs. Concentrated flavors of black cherry marry perfectly with the oak nuances, imparting notes of clove, vanilla and caramel. This is a well structured and balanced wine that is medium to full bodied, with a sweet mid-palate and a long, fruit-forward finish. This wine is ready to enjoy now or can be aged up to 5 years.

Viticulture Notes

The 2008 harvest in Napa Valley was somewhat challenging, with drought preceding a hard frost, leading to an uneven set and small crop. Heat spikes hit during bloom in May and again as harvests began in August, resulting in some vineyards harvesting both earlier and later than normal. Although a small crop was delivered, the exceptional quality is expected to outweigh the crop size. In general, the resulting red wines are very rich and full-bodied, plenty of tannins for aging.

Winemaking Notes

The 2008 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, 100% of the wine underwent secondary, or malolactic, fermentation. The wine was racked every three to four months, and pad and sterile filtered prior to bottling.

The wine was oak aged in a mix of French, American and Hungarian oak barrels with a medium to heavy toast levels to add additional flavor and complexity.

Varietal Origin: Napa Valley

Varietal Content: 87% Cabernet Sauvignon, 4% Cabernet Franc, 3% Petite Sirah, 4% Other

Titrateable Acidity: 0.61 g/100ml

pH: 3.61

Alcohol Level: 14.15%

Residual Sugar: 0.2 g/100ml