



Louis M. Martini® 2008 Sonoma County Cabernet Sauvignon

Description

The 2008 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. Made to accentuate the hightoned, delightful fruits of Sonoma County's vineyards, 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 to enjoy, wine.

Viticulture Notes

The challenging 2008 growing season began with unusually dry weather in late winter and spring with unexpected frost in late April. As the vines were beginning to bloom in May, an extended heat wave set a smaller crop than normal in the vineyards. However, the end of spring and the summer months were typically moderate and warm with few heat spikes, which provided perfect conditions for the ripening of the grapes. Harvest began earlier than usual in August and picking rapidly increased as a heat wave in early September caused wine grapes to quickly ripen. The weather cooled in late September and harvest was complete by the end of October with minimal challenges. Yields were lower than previous vintages, but the result was fruit of excellent quality with intensity and depth.

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 fermentor. 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 fermentors 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

This 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 to enjoy wine.

Varietal Origin:	Sonoma County
Titrateable Acidity:	0.61 g/100ml
pH:	3.67
Alcohol Level:	13.59%
Residual Sugar:	0.17 g/100ml