

LOUIS.M.MARTINI®

Louis M. Martini® 2009 Sonoma County Cabernet Sauvignon

Description

The 2009 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 vineyard, creating a superbly balanced Cabernet Sauvignon. Made to accentuate the high-toned, delightful fruits of Sonoma County's vineyards, this wine offers many layers, featuring aromas and flavors of red cherry, plum and blackberry fruit with an underlying dry creek dustiness. The round, full mouthfeel has just enough structure to lead it into a fruit focused finish.

Viticulture Notes

Following a cold and soggy finish to 2008, late winter and early spring of 2009 in Sonoma were unusually warm and dry. The ideally long growing season was uneventful with temperatures cooler than growers had seen in recent vintages. There was limited frost damage in April, some rains in early May, and fewer heat spikes in July and August than usual. Although yields were lower, overall the fruit was generally more elegant and rich in flavors with lower alcohol, resulting in excellent quality wines.

Winemaking Notes

The grapes were machine and hand harvested at optimal ripeness from September through November, then de-stemmed but not crushed upon arrival at the winery. Extended skin contact occurred for an average of 12 days for maximum extraction of color and flavor. The must was fermented in a mix of upright, rotary and conesweep 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.

Varietal Origin: Sonoma County

Titrateable Acidity: 0.53 g/100ml

pH: 3.75

Alcohol Level: 13.49%

Residual Sugar: 0.33 g/100ml