

LOUIS.M.MARTINI®

2021 LOT NO. 1 CABERNET SAUVIGNON

WINEMAKER NOTES

Louis M. Martini’s Lot No. 1 is hand-harvested, hand-sorted and fermented in small open-top tanks and aged in 36-month air dried French oak. This longer drying time encourages rich tannin structure throughout the duration of the wine’s 19 months in barrel (88% new).

VINICULTURAL NOTES

The 2021 growing season marked a welcome return to ideal. Winter rains quenched the soil, setting the stage for dry weather the rest of the season. Over the summer, conditions stayed uneventful and mild, giving the grapes the luxury of hanging on the vine. Harvest began early, producing low yields of small berries with intense flavor concentration and optimal ripeness.

TECHNICAL DATA

Appellation	Napa Valley
Varietal Content	100% Cabernet Sauvignon
Alcohol Content	15.0%
Residual Sugar	0.9g/100mL
PH	3.71
Titrateable Acidity	0.6g/100mL

