



LOUIS M MARTINI.



2021 MONTE ROSSO CABERNET SAUVIGNON

WINEMAKER NOTES

Select Cabernet Sauvignon blocks were hand-harvested, hand-sorted and placed in small open-top fermenters for cold soaking up to three days. The wine was then racked into a combination of French (62% new) and American (15% new) oak barrels for approximately 26 months of aging.

VITICULTURAL 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 NOTES

APPELLATION
MONTE ROSSO VINEYARD

VARIETAL CONTENT
93% CABERNET SAUVIGNON
4% CABERNET FRANC
3% PETIT VERDOT

ALCOHOL CONTENT
15.0%

PH
3.44

TITRATABLE ACIDITY
6.2 g/L