



DESCRIPTION

Intense aromas of blackberry jam, black currant and creme brulee. The wine has an outstanding power with flavours of cherry, cassis and caramel. The mouthfeel is soft. The exceptionally long finish has layers of fruit and toasted oak.

VINIFICATION

The grapes were hand-harvested in half-ton picking bins and hand-sorted before destemming and partial crushing. Then the grapes were put into small lot, open top fermenters for a 3-day cold soak before primary fermentation. A small percentage was barrel fermented. The wine remained on skins for more than two weeks with alternating punch downs and pump overs, and afterwards was gently pressed in our basket press. Next, the wine was cast into French oak barrels for malolactic fermentation and aging. We kept barrel lots separate until the blend was assembled in August then sent back to barrel to allow flavors to integrate. Barrel aging was entirely in French oak, 97% new, for a total of 20 months, then another 12 months were spent in bottle.

AWARDS

2023 - Wine Spectator : 94/100 | 2023 - Decanter : 94/100

ADDITIONAL INFORMATION

Grape variety: Cabernet Sauvignon
Brand: Louis M. Martini
Country: United States
Region: Napa Valley
Area: California
Color: Red
Category: Wine
Flavor profile: Powerful,Spicy