

LOUIS M. MARTINI, SONOMA COUNTY CABERNET SAUVIGNON



DESCRIPTION

The wine contains aromas of plums and blueberry jam. The flavours are supported by caramelized and toasted oak. The full, round mouthfeel offers sufficient structure and leads to a fruity aftertaste.

VINIFICATION

Grapes were predominantly selected from two of our renowned, crown jewel vineyards in Sonoma County: Frei Ranch in the Dry Creek Valley AVA and Barrelli Creek Vineyard in the Alexander Valley AVA. In 2018, cooler temperatures and moderate weather led to a long growing season, allowing grapes to ripen optimally. The mild weather allowed for exceptional flavor development and resulted in a slightly later harvest with beautifully balanced yields. Traditional de-stemming and fermentation temperatures between 88°F and 92°F encouraged the development of rich fruit characteristics and a plush, full mouthfeel. The careful selection of French and American oak added sweetness and complexity with layers of vanilla, mocha and espresso. The average time on oak was 16 months. Touches of Merlot, Petite Syrah and Cabernet Franc enhance the wine's roundness and depth. Blending occurred two months before bottling to allow the blend to harmonize.

AWARDS

2019 - James Suckling : 92/100

ADDITIONAL INFORMATION

Grape variety: Cabernet Sauvignon, Merlot, Petit Verdot, Petite Sirah
Brand: Louis M. Martini
Country: United States
Region: Sonoma County
Area: California
Color: Red
Category: Wine
Flavor profile: Spicy, Accessible, Full Bodied
Alcohol percentage: 13.8