

· SINCE 1933 ·

LOUIS M. MARTINI

LOUIS M. MARTINI WINERY  ESTABLISHED IN 1933



2014 Sonoma County
Cabernet Sauvignon

VARIETAL CONTENT:

Cabernet Sauvignon, Merlot, Petite Sirah,
and Cabernet Franc

APPELLATION: Alexander/Dry Creek Valley

ALCOHOL LEVEL: 14%

RESIDUAL SUGAR: 0.31G/100ML

TITRATABLE ACIDITY: 0.61G/100ML

PH: 3.74

Louis M. Martini

- 2014 SONOMA COUNTY CABERNET SAUVIGNON -

For over 80 years, Martini has crafted world-class Cabernet Sauvignon from the exceptional vineyards of Sonoma and Napa counties. Founder Louis M. Martini believed in a simple, honest premise: The best grapes make the best wines. Today, this tradition carries on with a range of beautifully structured and unforgettable Cabernet Sauvignon wines.

VITICULTURAL NOTES

The grapes for this wine were primarily selected from renowned vineyards in Sonoma County. For this vintage, we looked to our Frei Ranch vineyards in Dry Creek Valley AVA and our Barrelli Creek Vineyard in the Alexander Valley AVA. The 2014 growing season was another very cooperative one with early bud break, steady temperatures and long hang time that lasted through an exceptionally long harvest. The result was vibrant fruit development, ideal tannins and an exquisite vintage of Cabernet Sauvignon.

WINEMAKER NOTES

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. Average time on oak was 16 months. Touches of Merlot, Petite Sirah and Cabernet Franc enhance the wine's roundness and depth. Blending occurred two months before bottling to allow the blend to harmonize.

WINE PROFILE

The Louis M. Martini 2014 Sonoma County Cabernet Sauvignon wine reflects the best of the warm, narrow Dry Creek Valley and the hot yet wind-cooled Alexander Valley. Together, these unique features create a rich, superbly balanced Cabernet Sauvignon with copious yet supple tannins. Those tannins make the young wine approachable but will still give it enough texture to age gracefully. This vintage had a long, calm growing season, helping create elevated and concentrated flavors that include wild berries, plum, licorice and mocha. The full-bodied and mouth-coating feel on the palate leads to a long, graceful finish with tones of intense fruit, dried herbs and cedar inside firm structure.