

.SINCE 1933.

LOUIS M. MARTINI

LOUIS M. MARTINI WINERY  ESTABLISHED IN 1933



**2014 Alexander Valley**  
*Cabernet Sauvignon*

**VARIETAL CONTENT:** 97% Cabernet Sauvignon, 2% Petite Sirah, 1% Zinfandel

**APPELLATION:** Alexander Valley AVA,  
Sonoma County

**ALCOHOL LEVEL:** 14.6%

**RESIDUAL SUGAR:** 0.08G/100ML

**TITRATABLE ACIDITY:** 0.64G/100ML

**PH:** 3.54

**- 2014 ALEXANDER VALLEY CABERNET SAUVIGNON -**

*For more than 80 years, the Louis M. Martini Winery® has crafted world-class Cabernet Sauvignon from the exceptional vineyards of Napa and Sonoma counties. Our founder believed in a simple, honest premise: The best grapes make the best wines. Today, this legacy continues at the historic winery in the Napa Valley with an acclaimed collection of unforgettable Cabernet Sauvignon wines.*

**ABOUT THE WINE**

Our 2014 Alexander Valley Cabernet Sauvignon has received high critical praise for its decadent black cherry, black current and blackberry aromas and flavors that weave together with earthy notes of truffle, tobacco and smoky cedar. This expansive wine is dense, rich and well-structured, held together beautifully by assertive tannins that lead into a long, full finish. Its depth and structure give the wine potential to easily age a decade or more.

**VITICULTURE NOTES**

In 2014, we primarily selected grapes from four of our premiere Sonoma vineyards –Barrelli Creek, Frei Ranch, Stefani and our renowned Monte Rosso Vineyard—plus from other respected growers. The 2014 season was another outstanding one with early bud break, steady mild temperatures and long hang time that lasted through an exceptionally long harvest that let us pick at optimum ripeness. The result was vibrant fruit, ideal tannins and an exquisite vintage of Cabernet Sauvignon.

**WINEMAKING NOTES**

The grapes were harvested in the early morning to keep the fruit as cool before being destemmed and sent directly to tank. The lots were cold soaked for two days, then fermented at temperatures ranging from 88°F to 90°F. The wine was pumped over up to three times a day. After daily lot tastings, we determined draining times, which left some Cabernet lots in fermenters for extended maceration. Every lot was evaluated separately as they aged, then blended together and further aged in barrels to allow the flavors to marry. The wine aged a total of 16 months in a combination of French and American oak (50% new).

*Louis M. Martini*