

.SINCE 1933.

# LOUIS M. MARTINI

LOUIS M. MARTINI WINERY  ESTABLISHED IN 1933



## 2015 Monte Rosso

### *Gnarly Vine Zinfandel*

#### VARIETAL CONTENT:

98% Zinfandel, 2% Petite Sirah

APPELLATION: Sonoma Valley AVA,

Monte Rosso Vineyard

ALCOHOL LEVEL: 16.2%

RESIDUAL SUGAR: 0.16G/100ML

TITRATABLE ACIDITY: 0.71G/100ML

PH: 3.42

*Louis M. Martini*

## - 2015 MONTE ROSSO GNARLY VINE ZINFANDEL -

*Monte Rosso Vineyard rolls across steep, rugged terrain in the majestic Mayacamas Mountains nearly 1,300 feet above the Sonoma Valley. Owned by the Louis M. Martini Winery since 1938, it is named for its rich, red volcanic soils and has produced award-winning wines for three generations. The vineyard's mix of high altitude, position above the fog, low-yielding vines, and ideal western exposure produces wines with a unique sense of terroir. Monte Rosso is one of California's most prized locations for wine grapes.*

### VITICULTURAL NOTES

This Zinfandel is crafted entirely from old vines—some more than 120 years old—on our Monte Rosso Vineyard. Though yields are small, the old gnarly vines produce exceptional fruit with deep, concentrated flavors. The 2015 vintage was another in a string of warm, dry and early growing seasons with quality rivaling the best we've seen in previous years. Mild weather without heat spikes or cool stretches lasted through the spring and summer, allowing slow, even ripening that built excellent ripeness and complexity. A mild, dry harvest gave us small berries with intense aromatics, concentrated ripe fruit flavors and outstanding structure and balance.

### WINEMAKER NOTES

Our Gnarly Vine Zinfandel grapes were hand-harvested by block and sorted by hand, then gravity fed into small, open top fermenters for a 3-day cold soak before primary fermentation. The grapes stayed on the skins for up to 16 days while the must was hand punched down 3 to 4 times a day for extraction. After the primary fermentation, the must was gravity fed into a gentle basket press, then fed into barrels for malolactic fermentation and aging. We aged the wine in barrels as individual blocks until it was assembled in July. It was aged several more months in barrels and 12 months in bottle to allow the flavors to integrate. In total, this wine was oak aged 14 months in a mix of 66% new French oak, 16% new American oak and 18% neutral barrels.

### WINE PROFILE

Our 2015 Gnarly Vine Zinfandel is a big, full-bodied wine with rich blackberry and pepper aromas that lead to a sweep of dark fruit flavors, including blackberry reduction, plum and black currant. The intense fruit blends with layers of spice notes ranging from fresh peppercorns to clove and baking spices. The vibrant and robust wine is balanced by velvety tannins and the spice and minerality characteristic of Monte Rosso's iron-rich volcanic soils. The extraordinarily long, luxurious finish includes hints of vanilla, pepper and molasses.