



Louis M. Martini 2004 Napa Valley Cabernet Sauvignon Winemaker Notes

Harvest Report:

Spring arrived early in the 2004 harvest season, with many of the mountain appellations beginning two weeks ahead of last year. The growing season was moderately warm, with no real rain, cold or hot temperatures fluctuating throughout. Early September brought an abnormally dry and long heat wave driving sugars to high levels and the unexpected heat resulted in the vintage producing lower yields than the previous year. The berries were picked at peak flavor development with highly desirable acid retention in the fruit. The 2004 vintage produced fruit that is ripe and jammy, without raisin and prune characteristics, with exceptionally deep colors and layers of flavor throughout. This wine showcases depth and complex layers of intense aromas and flavors consistent of high quality Cabernet Sauvignon

Winemaker Notes:

The 2004 Louis M. Martini Napa Valley Cabernet Sauvignon delivers the highest quality from premium Napa Valley vineyards.

The growing season saw these grapes harvested at optimum ripeness during September and into October with an average of 24.5 brix. Picking took place in the early morning to keep the fruit as cool as possible. Upon arrival at the winery the grapes for this wine were de-stemmed, but not crushed, leaving over 90% whole berries. The Cabernet Sauvignon juice was fermented with temperatures controlled between 76°F-85°F receiving extended skin contact up to 21 days for maximum extraction.

85% of the wine was transferred to French, American and European oak barrels and aged for 11 months, where the wine completed malolactic fermentation. The wine was racked every 3-4 months prior to bottling, and bottle aged at an optimum of 6 months before release.

Tasting Profile:

The Louis M. Martini Napa Valley Cabernet Sauvignon exhibits a deep garnet, color with intense aromas of cedary oak, currents and black cherries. Concentrated flavors of ripe plums, chocolate and tobacco marry perfectly with the oak nuances. A well structured wine that is balanced with firm, velvety tannins that culminate in a long, elegant finish.

This wine is ready to enjoy now or can be aged 3-5 years.

Finished Wine:

Varietal Content:	83% Cabernet Sauvignon, 9% Merlot, 1.5% Cabernet Franc, 1% Sangiovese, 0.5% Petite Verdot, 4% Petite Sirah, 0.5% Syrah, 0.5% Barbera
Appellation:	Napa Valley
Residual Sugar:	0.06g/100ml
Titratable Acidity:	0.67g/100ml
pH:	3.84
Label Alcohol:	14.2%
Oak Aging:	85% aged in French, American and European oak barrels for 11 months



2005 Cabernet Sauvignon Alexander Valley

Distinctive Sonoma Character

Keeping with the tradition established by Andrew Frei in 1890, Frei Brothers Reserve wines are crafted to reveal the personality of the land and showcase the natural expression of the fruit from which they are created. Located on the east side of Sonoma County, Alexander Valley is blessed with the warmest average temperatures of all appellations in Sonoma County.

Named for pioneer Cyrus Alexander, the Alexander Valley is farther from the coast and warmer than most Sonoma appellations. Although it's known for its versatility, the best grapes grown here are red varieties such as Cabernet Sauvignon. The Alexander Valley is also noted for its rich soil comprised of clay and gravelly loam, a combination that brings out the best in this classic varietal. We chose Alexander Valley as the home of our Cabernet vineyards, lands which deliver the highest quality for our 2005 vintage.

Viticulture Notes

The 2005 winter was unusually cold and soggy, but a mid-March heat spell started the growing season early. Rain continued on and off through June, and summer temperatures seldom rose above 90° F. As September came to a close, growers nervously watched the sky, but the rain held out until late October. Ultimately, the vineyards got the sun and heat they needed to develop sound, ripe fruit.

Classically Inspired Winemaking

At Frei Brothers Winery, we craft our wines in a gentle, traditional style enhanced through the use of modern technology that makes fruit the focus and showcases the best that each varietal and appellation have to offer. The grapes for our Cabernet Sauvignon were gently destemmed but not crushed, sending a significant number of whole berries to the fermentor. We find that whole berry fermentation produces fresh and forward dark fruit flavors in the finished wine. We used upright and horizontal rotary fermentors to gently mix a portion of the juice and skins to prevent tannic bitterness. Temperatures were closely monitored and kept at approximately 85° during fermentation to yield a richer, rounder mouth feel and body.

After primary fermentation, the wine completed malolactic fermentation to soften the acid structure and to add complexity. The wine was then aged in American, French, and European barrels, for an average of 14 months.

Rich Authentic Wine Style

Frei Brothers Reserve wines possess a unique, fruit-forward character with intense aromas and flavors that reflect the land and the climate that created the grapes. This classic Cabernet Sauvignon has intense aromas of cassis, dark berries and toasty oak. The firm, velvety tannins are complemented by flavors of blackberry, raspberry, cedar, and tobacco with hints of vanilla and dark chocolate that linger in a long, elegant finish.

Appellation:	Alexander Valley
Varietal Content:	94% Cabernet Sauvignon, 3% Merlot
Titrateable Acidity:	0.63g/100ml
Residual Sugar:	0.13g/100ml
pH:	3.74
Alcohol Level:	13.80%

True to the Source.

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William Hill Estate™
2004 Napa Valley Cabernet Sauvignon

History

William Hill Estate has produced rich, intense Napa Valley wines with a distinctive elegance since 1978, steadily building a reputation for exceptional Cabernet Sauvignon and Chardonnay. Napa Valley wine growing region offers an impressive palette of grape growing conditions, but only a few choice corners of the appellation provide ideal conditions for each grape variety. On the Silverado Bench Estate, just east of the Napa River, and from high elevation vineyards in the Napa Valley, we have found the right combination of climate, soils and exposures for growing Cabernet Sauvignon.

Vintage

The 2004 vintage will be remembered by one word: early. Warm, summer-like weather started in March and continued all through the spring, resulting in an early bud break and accelerating the entire growing season—from bloom to veraison to harvest. Late summer hot spells followed the warm spring, creating growing conditions that allowed for one of the earliest harvest periods in almost a decade, with picking starting two to three weeks earlier than past vintages.

Winemaking

The Cabernet Sauvignon grapes were completely hand harvested starting September 11 and continuing to completion on October 27. Extractive fermentation to maximize ripe tannins was followed by extended post-fermentation maceration to enhance the finesse of the young wine lots. Following pressing, malolactic fermentation was completed in tank, after which the wines were racked to barrels for maturation. This Cabernet was aged for 18 months primarily in French oak (28% new). Final evaluation and blending of the individual lots occurred just prior to bottling.

Tasting Notes

Our 2004 Napa Valley Cabernet Sauvignon exhibits currant and raspberry aromas with undertones of cassis and deep blackberry flavors. A touch of spicy oak brings elements of vanilla and clove to the palate. Rich and plush, this wine possesses ripe, mouth-coating tannins, complemented by the finesse inherent in fruit from the William Hill Estate Vineyard.

Food Recommendations

This wine pairs well with grilled and roasted meats. Equally perfect when served with roast loin of venison with a huckleberry sauce, or something as simple as grilled portabellas.

COMPOSITION: 98% Cabernet Sauvignon, 2% Petit Verdot
APPELLATION: Napa Valley
ACID/pH: 5.7/3.67 g/Litre
ALCOHOL: 13.8%
BOTTLED: July 2006
RELEASED: May 2007

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