



Groth

2017 RESERVE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

This wine represents the finest lots from the Reserve Vineyard of our Oakville Estate. It is a nearly 28-acre band with a disproportionately high amount of chert, a hard and compact sedimentary rock consisting of quartz crystals and fossils. The site's unique soil profile and ideal climate combine to produce the ultimate expression of Oakville — elegant and age-worthy wines from one of the world's top Cabernet appellations.

VINTAGE: The 2017 growing season was one of extremes. We came into the year after one of the wettest winters on record — almost double our average rainfall. It was a good thing, as it was also one of the hottest summers on record. Steady heat and abundant soil moisture allowed the vines to acclimate and grow beautifully without suffering any ill effects. The end result was a gloriously ripe and expressive crop, just the way we like it.

HARVEST & WINEMAKING: All the Cabernet Sauvignon in this wine is from our 27.78-acre Reserve Vineyard at our Oakville Estate. In these blocks, we do a pre-veraison cluster thinning followed by two post-veraison cluster-thinning passes. Cabernet clusters are harvested at night, ensuring the berries are plump, the crews aren't battling the summer heat, and the fruit will remain cool for processing earlier in the day. Clusters are initially selected in the field, followed by a secondary sorting by hand at the winery. They are destemmed, and the grapes are mechanically sorted, assuring only the best berries go into each small fermentation lot. Fermentation is carried out in small temperature-controlled stainless-steel tanks. After fermentation is complete, barrel aging takes place in our dedicated, dual-level Reserve barrel rooms. Barrel lots are aged separately for eight months before blending, and the final blend is aged an additional 14 months.

WINEMAKER TASTING NOTES: The dense deep purple color hints at the intensity in this wine. Aromas of sweet vanilla and pie spice layered over black cherries dominate the nose, accompanied by cassis, red plum and a savory touch of sarsaparilla root. The round, rich entry builds quickly to a full structured mouthfeel with consistent acidity. There is a clean, elegant progression of ripe black cherry, black currant, and juicy dark plum, finishing with clove and vanilla, a hint of marzipan and a trickle of cherry juice. The big structure of this wine should have it drinking well into 2040 or beyond.

PAIRING SUGGESTION: A well-marbled rib-eye simply seasoned and grilled over a wood fire should be a near-perfect companion for this big red wine. If meat isn't for you, this wine will also pair beautifully with a rich wild mushroom risotto.

ACCOLADES: 94 pts, James Suckling | 93 pts, Wine Spectator

KEY POINTS

Groth owns 165 vineyard acres in Napa Valley; 27.78 acres of Oakville Cabernet are designated as our Reserve Vineyard.

Soil: Yolo Loam, gravel strata

Rootstock: 039-16 and SO4

Clones: 7, 15 and 337

Trellis: Quadrilateral Cordon

Night-harvested: September 21st – October 4th



Blending: All the Cabernet from our Reserve Vineyard was harvested in nine separate lots; portions of all nine were used for the final blend.

Merlot: 9%, grown on our Hillview Vineyard

Barrels: 100% new French Oak

Coopers: Vernou, Boutes, Sylvain, Quintessence, Seguin Moreau, Radoux, Bel Air, Taransaud

Aging: 22 months in barrel; 14 months in bottle before release