

Groth

OAKCROSS PROPRIETARY RED

*A new blend deepening our exploration of the Groth Oakville Estate
and greater Oakville appellation*



2018 OAKCROSS PROPRIETARY RED

Oakville, Napa Valley

78% Cabernet Sauvignon, 20% Merlot,
2% Petit Verdot

Aged 22 months in French oak barrels
(70% new)

94 PTS

“Merlot adds mid-palate sumptuousness to this gorgeous Oakville red blend. Silky and racy to the core, but with plenty of tannins to support it all, the Oakcross has a ton to offer. Dark plum, espresso, licorice, spice and cedar linger nicely.”

— Antonio Galloni, *Vinous*

“Our Oakcross Proprietary Red is a testament to our family’s generational commitment to demonstrating that the Oakville AVA is the benchmark when it comes to Napa Valley Cabernet Sauvignon and proprietary blends.”

— PRESIDENT & CEO SUZANNE GROTH

Oakcross Proprietary Red represents Groth Vineyards & Winery’s continued focus on exploring the potential of our Oakville Estate as well as the broader Oakville AVA. Oakcross was the original name given to our Oakville Estate Vineyard when it was planted in 1973 and subsequently purchased by Dennis and Judy Groth in 1981. At one point, our family considered using it as a brand name until a family member convinced us to use our own. Releasing this wine under the Oakcross moniker, shorthand for the Oakville Cross Road where Groth is located, symbolizes the central position of our Estate and references the artery that connects Groth to the distinguished Oakville grower partners who contribute to this blend.

THE VINEYARDS

Oakcross Proprietary Red honors the Groth family’s deep roots in Oakville and our longstanding commitment to establishing the Oakville appellation’s reputation for producing world-class wines. The inaugural vintage of the wine — a blend of Cabernet Sauvignon, Merlot and Petit Verdot — is sourced primarily from our sustainably-farmed Oakville Estate Vineyard, including our prized Reserve Vineyard. This site, which we have farmed for 40 years, is our greatest resource, situated in the sweet spot of an AVA long recognized for producing some of Napa Valley’s finest wines.

WINEMAKING

Each lot is fermented separately in small temperature-controlled stainless-steel tanks. After fermentation is complete, we barrel age the wine lots in French oak barrels (70% new) in our climate-controlled barrel room for 22 months. The resulting wine is a classic blend of great concentration, with a smooth, full entry, juicy notes of dark cherry and huckleberry, complex secondary notes and an excellent balance of tannin, acid and fruit. *500 cases produced.*

ROOTED IN OAKVILLE