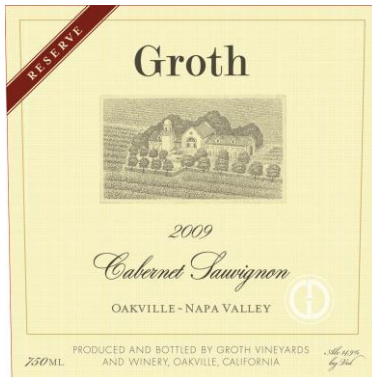




Groth
VINEYARDS & WINERY
Rooted in Oakville

2009 RESERVE CABERNET SAUVIGNON
OAKVILLE, NAPA VALLEY



This is the fifth vintage from our historic Reserve vineyard after a replanting of the vineyards took us out of production for five vintages. The new rootstock, clones, trellising system and vine row orientation have proven to be the perfect combination of variables for the Groth Reserve Cabernet. Location is the paramount factor providing the perfect blend of diurnal temperatures, rainfall amounts and soil profiles for our winegrowing endeavors

Vintage The reds had a few issues out of the ordinary in 2009 that required a tremendous amount of time and energy in the vineyards. The steady warm days gave way to cooler weather and a rain incident like we have not seen since the Fall of 1989. Even though many of the red grapes were harvested prior to this rain event some Cabernet was still on the vine after the showers. Fortunately Cabernet is quite resistant to any collateral damage caused by the moisture and the grapes came through in great shape. This, of course, was a result of intense work in the vineyards to eliminate any fruit that might have been compromised by the rains. This thinning, in conjunction with both cluster and berry sorting in the cellar, resulted in big, rich, unctuous reds with outstanding color and depth. A great year of reds!

Harvest & Winemaking: All of the Cabernet Sauvignon is from our Reserve Block here at the Estate. In these vineyards, we do a pre-veraison cluster thinning followed by two post-veraison cluster thinning. Cabernet Sauvignon clusters are night harvested, allowing the fruit to remain cool for sorting and cold soak. Clusters are hand sorted, then de-stemmed without crushing; the berries go through a second hand sort, making sure only the best berries go into the small ten-ton fermenters. The must is cold soaked for up to five days. After fermentation is complete, barrel aging takes place in our dedicated, gravity-flow, and dual level Reserve barrel rooms. The wine is racked barrel to barrel and aged for 22 months in 100% new French oak. The 2009 Reserve Cabernet Sauvignon shows the intrinsic black stone fruit nuances and the soft tannin structure that define our Oakville, Napa Valley-floor Cabernet.

Key Points

Groth owns 165 acres of Napa Valley vineyard land. Of this total, 27.78 acres of Oakville, Napa Valley Cabernet Sauvignon 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 Oct 23-26

Blending all of the Cabernet Sauvignon from our Reserve Block was harvested as separate lots, 78% of the lots selected for final blend.

5% Merlot grown on our Hillview vineyard

Barrels 100% new French Oak

Coopers Vernou, Sylvain, Quintessence

Aging 22 months in barrel. The Reserve lots were blended in the cellar, and aged together for approximately half of the total cellar time.