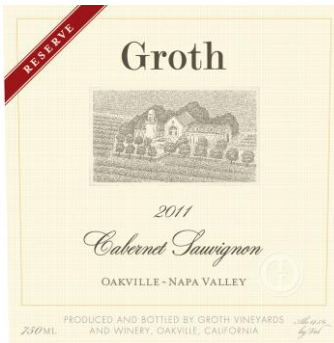




Groth
VINEYARDS & WINERY
Rooted in Oakville

2011 RESERVE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY



This is the seventh vintage from our historic Reserve vineyard after a replanting of the vineyards took us out of production for five vintages. The 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: Very much like the 2010 harvest 2011 was a year punctuated by a direct move from Spring into Fall. Spring rains during bloom and set disrupted pollination of the grape flowers resulting in reduced yields across the board. In retrospect, this turned out to be a silver lining in an otherwise gray cloud. As the season progressed cool weather continued resulting in even more fruit being thinned off the vines. This long, cool growing season was crowned, fortunately, by a marvelous “Indian summer” of warm, dry days in September and October. This blessed weather event gave us wonderful fruit character at lower than normal sugars/alcohol levels. Later rains in late-October/early November had minimal impact on any remaining Cabernet on the vines. Overall, the vintage was a challenge but due to a lot of work in the vineyards and in the winery we are blessed with wonderful wines again from this amazing area.

Harvest & Winemaking: All of the Cabernet Sauvignon is from our 27.78 acre 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 2011 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 October 25-28

Blending all of the Cabernet Sauvignon from our Reserve Block was harvested as separate lots, 50% of the lots selected for final blend.

6% 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.