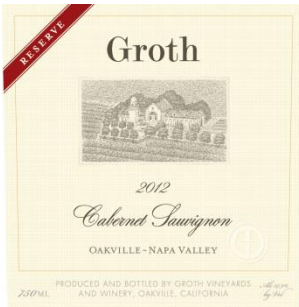




Groth
VINEYARDS & WINERY
Rooted in Oakville

2012 RESERVE CABERNET SAUVIGNON
OAKVILLE, NAPA VALLEY



This is the eighth 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 Sauvignon. Location is the paramount factor providing the perfect blend of diurnal temperatures, rainfall amounts and unique soil profiles for our winegrowing endeavors.

Vintage: “Perfect, classic, abundant” describe the 2012 vintage. Quality and quantity were in great supply in the 2012 harvest. Beautiful Spring, Summer and Fall weather highlighted the growing season. With very few concerns, winegrowers and winemakers were able to sit back and allow Mother Nature to strut her stuff – and strut she did. The vintage was, literally, a mirror image of the classic 2005 vintage – climate-wise, yield-wise and quality-wise. Great aroma development, phenomenal extraction and unctuous flavors were the result of patience and creativity. The big crop required a great deal of flexibility and ingenuity in the cellar as tank, barrel and cellar space became squeezed toward the end of harvest. But we all endured and made some memorable wines from a spectacular vintage. It is one for the ages!

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 each small fermentation lot. The must is cold soaked for up to five days, prior to inoculation. After fermentation is complete, barrel aging takes place in our dedicated, dual level Reserve barrel rooms. The wine is racked barrel to barrel and aged for 22 months in 100% new French oak. The 2012 Reserve Cabernet Sauvignon shows the intrinsic ripe black stone fruit nuances and the rich, firm 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 19-21

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

10% 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.