



**Groth**  
VINEYARDS & WINERY  
*Rooted in Oakville*

## 2014 CABERNET SAUVIGNON, OAKVILLE

**Vintage:** Warm, steady, and stable best sums up the 2014 vintage. Warm spring rains set everything up for a near ideal growing season. Summer progressed very smoothly with no notable heat spikes or other worrisome weather. In fact, the weather during the critical period of ripening following veraison was ridiculously stable. For about a six-week stretch we saw a high around 85° F and a low around 55° F - perfect conditions! All this wonderful weather meant the grapes ripened in a very predictable fashion, allowing us to target optimal ripeness. The results of all this great weather are wines that show the richness and ripeness of the season while retaining purity of fruit character, crisp freshness, and lovely depth.

**Harvest:** The Cabernet Sauvignon fruit is grown on our Estate-controlled vineyards in the Oakville AVA in the heart of the Napa Valley. The fruit is night-harvested, cluster-sorted by hand, crushed, then fermented in small tanks.

**Winemaking:** Fermentation was carried out over a ten-day period in small, temperature-controlled stainless-steel tanks at an average temperature of 80° F. After pressing and settling, the wine was transferred to small French oak barrels for aging. The sweet vanilla character derived from 22 months in the barrel blends well with the black cherry and blackberry flavors and aromas of the wine.

**Winemaker tasting notes:** The progression of a wine should flow seamlessly from the entry, through the mid-palate, and into a long-drawn-out finish. The aromas should be rich and intense, enticing you to take a sip. This 2014 Oakville Cabernet Sauvignon does just that with massive black cherry pie filling, cola, and vanilla custard on the nose. A smooth entry builds into a mouthful of well-structured tannins and dark fruit before moving into more red fruit and bright acidity in the mid-palate. The wine finishes rich with blackberries and oak spice.

**Menu suggestion:** This is Cabernet, so of course it will be great with steak. With its big fruit character and crisp acidity, be sure to consider more subtle cuts such as tenderloin (filet mignon). As an alternative, it will be equally at home alongside a big, juicy pork chop.

Cameron Parry, Director of Winegrowing

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### Key Points

- Oakville Appellation
- Cabernet Sauvignon 80%, Merlot 20%
- Pick dates September 24 to October 14
- Night Harvest
- Aged in French oak barrels for 22 months, 40% new French oak.
- Bottled in Aug 2016