

# Introducing Groth Oakville Cabernet Sauvignon 2015

*“Come taste the wine. Come hear the band. Come blow that horn.  
Start celebrating right this way. Your table's waiting.”*

When I am enjoying a glass of wine one of my favorite moments is when I swirl the glass and the aromas rise up to greet me. At that moment I see a vivid picture of the growing season, the vintage and the finesse that the glass of wine will offer.

2015 was another great vintage for Groth Oakville Cabernet. I encourage you to swirl your glass, and as you take a sip prepare for the berries to burst forth and ignite the senses in your mouth, while the sweet oak flavors will help the wine linger and linger...

The 2015 Groth Oakville Cabernet Sauvignon is a glass of wine we are very proud of.

**Cameron Parry, Winemaker**



## **Oakville, Cabernet Sauvignon 2015**

Cabernet Sauvignon 85 %, Merlot 15%

Aged in French oak barrels for 22 months, 40% new French Oak

- An exceptional example of Oakville, Napa Valley Cabernet
- Crafted with fruit from our Oakville Estate and our distinguished partners land
- The #8 above \$40 Domestic Cabernet Sauvignon \*
- Antonio Galloni, Vinous 91pts “...attractive, expressive Cabernet Sauvignon.”
- James Suckling 92 pts “Freshness comes through aplenty on the palate, which is full-bodied with structured if chewy tannins...”

\* IRI Nielsen 52 Weeks Dec 20



Groth Vineyards & Winery – 750 Oakville Cross Road, Oakville CA 94562



**GROTH**  
**VINEYARDS & WINERY**  
**OAKVILLE CABERNET SAUVIGNON 2015**

**Vintage:** 2015 was yet another in a line of great vintages. In terms of vintage character, it was largely defined by how early it was. Due to a very mild winter, bud break happened several weeks earlier than average which led to an early harvest: we were done before the end of September. The weather was very moderate during the majority of the growing season with a series of heat spikes post-veraison. That late season heat really got the flavors moving, pushing everything to nice full ripeness. We saw generally lighter yields in 2015, but that was no surprise after three large vintages.

**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. All the fruit came in over the course of only 20 days this season; making for a very compact harvest.

**Winemaking:** Fermentation was carried out over a seven to 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 22 months of aging.

**Winemaker tasting notes:** Aromas of cassis, ripe red cane berries, and warm vanilla beans, along with a hint of cedar draw you in, inviting that first sip. The palate entry is full and lush with juicy black plum, red currant, and a hint of dried cherries. The abundant fine-grained tannins give a full mouthfeel that is complimented by sweet vanilla notes mid-palate, and a bright acidity throughout. Leading into a warm, spicy, and persistent finish.

**Menu suggestion:** Simply seasoned lamb rib chops well seared on the grill, or a good old-fashioned juicy hamburger will be excellent companions for this big red wine. If meat isn't for you, this Oakville Cabernet Sauvignon will also pair beautifully with a rich wild mushroom risotto. Cameron Parry, Director of Winegrowing

**Key Points**

- Oakville Appellation
- Cabernet Sauvignon 85%, Merlot 15%
- Pick dates September 9 to September 29
- Aged in French oak barrels for 22 months, 40% new French oak
- Bottled in July 2017