



Groth
VINEYARDS & WINERY

RESERVE CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

Rooted in Oakville



“OUR HOME, FAMILY
AND VINES ARE IN OAKVILLE.
ROOTED IN OAKVILLE IS WHERE
WE ARE AND WHERE WE
INTEND TO STAY.”

— DENNIS GROTH, OWNER



Rooted in Oakville

Groth Reserve Cabernet Sauvignon embodies the essence of the most remarkable winegrowing region in the Napa Valley. Or maybe the world. It originates from our small Reserve Vineyard, where soil and climate coalesce, allowing us to produce the ultimate expression of Oakville.



THE VINEYARD'S ULTIMATE EXPRESSION.

The Groth family has produced Reserve Cabernet Sauvignon from their Reserve Vineyard in Oakville since 1983. Location is the paramount factor providing the perfect blend of diurnal temperatures, rainfall amount and unique soil profiles. Wanting to realize the full potential of the site, the vineyard was replanted in 1999, updating the rootstock, clones and trellising system.

The Vineyard

Area: 27.78 acres

Soil: Yolo loam, gravel strata

Rootstock: 039-16 and SO4

Clones: 7, 15 and 337

Trellis: Quadrilateral cordon



RARE EARTH.

The Groth Reserve Cabernet Sauvignon Block is an anomaly within the greater 165 acres that comprise Groth Vineyards. While considering why the Groth Reserve Block seems to be restricted to a narrow band of vineyard totaling just 27.78 acres, geologist David Howell made an insightful observation, having to do with the composition of the soil itself. That soil is made up of a disproportionately high amount of chert, a hard and compact sedimentary rock, consisting dominantly of very small quartz crystals and small radiolarian fossils.

“In this small section of the vineyard, I noted a large number of red chert rock fragments,” Howell said.

“IN THIS SMALL SECTION OF THE VINEYARD,
I NOTED A LARGE NUMBER OF RED CHERT ROCK FRAGMENTS ...
CALL IT THE GROTH SWEET SPOT.”

— DAVID HOWELL, GEOLOGIST

CO-AUTHOR OF *THE WINEMAKER'S DANCE: EXPLORING TERROIR IN THE NAPA VALLEY*

“The search for the source of the chert led to Chiles Valley in the Lake Hennessey drainage basin. Putting a number of other observations together, my hypothesis is that a huge alluvial fan exited out from the mouth of the Hennessey basin. With the subsequent rising of the Mayacamas Mountains, all but a thin sliver of this large alluvial fan — call it the ‘Groth Sweet Spot’ — has

been swept away by ancestral Napa River drainages into San Pablo Bay and beyond.”

What remains is some of the most precious land in Oakville and Groth Reserve Cabernet Sauvignon bears witness as a remarkable wine that could only come from vines nurtured in the soil resulting from this unique confluence of geologic events.



“THE GROTH RESERVE BLOCKS CONSISTENTLY
YIELD WINES THAT ARE BOTH DEEP AND POWERFUL
YET ELEGANT AND BALANCED.”

— CAMERON PARRY, DIRECTOR OF WINEGROWING

OAKVILLE. LIKE YOU’VE NEVER TASTED IT BEFORE.

The journey of Groth Vineyards began in 1981 when Dennis and Judy Groth, natives of the Santa Clara Valley, changed life’s course and bought 121 acres of vineyards in Oakville. In 1982 they acquired another 44 acres south of Yountville and in that same year made Cabernet Sauvignon, Chardonnay and Sauvignon Blanc.

Instrumental in our success are the members of the Groth family and extended family. Vineyard Manager Ben Benson has been at Groth since the beginning, managing each vine according to its individual needs. Director of Winegrowing, Cameron Parry, is dedicated to showcasing the unique characteristics of the Groth Reserve vineyard, guaranteeing continuity of style and quality in all future Groth releases. He embraces a philosophy that employs cutting-edge winemaking technology, while understanding and respecting the character of the estate’s diverse vineyards. Dennis and Judy Groth, with their daughter Suzanne Groth, continue to own and operate the winery.

THE WINERY. THE ARTISTS’ WORKSHOP.

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 initially sorted in the field followed by a secondary hand sort at the winery. They are then de-stemmed and the grapes are mechanically sorted, assuring only the best berries go into each small fermentation lot. The must is cold soaked for up to three days prior to inoculation. After fermentation is complete, barrel aging takes place in our dedicated, dual-level Reserve barrel rooms. Barrel lots are aged separately for 8 months, blended, and the final blend is then aged for an additional 14 months. The 2015 Reserve Cabernet Sauvignon is aged for a total of 22 months in 100% new French oak barrels.

“THE DEEP CRIMSON COLOR OF THIS WINE HINTS AT THE INTENSITY OF THE 2015 RESERVE CABERNET SAUVIGNON — CONCENTRATED AND POWERFUL, WITH A FINISH THAT GOES ON FOR DAYS.”

— CAMERON PARRY, DIRECTOR OF WINEGROWING

2015 Reserve Cabernet Sauvignon, Oakville – Napa Valley

The Vineyard

Area: 27.78 acres

Soil: Yolo loam, gravel strata

Rootstock: 039-16 and SO4

Clones: 7, 15 and 337

Trellis: Quadrilateral cordon

The Harvest

A mild winter and early spring bud break lead to an early harvest. Yields were lighter; no surprise after three large vintages. Moderate weather during the growing season with a series of heat spikes post-verification pushed the fruit to a nice full ripeness with deep flavors.

Night Harvested: September 7 – September 22

The Wine

Blending: All the Cabernet Sauvignon from our Reserve Block was harvested as separate lots; 65% of the lots were selected for final blend

Merlot: 1% grown on our Hillview Estate

Barrels: 100% new French Oak

Coopers: Vernou, Boutes, Sylvain, Quintessence, Seguin Moreau, Radoux, Bel Air, Taransaud

Aging: 22 months in barrel; 14 months in bottle before release



