

Groth

VINEYARDS & WINERY

OAKVILLE CABERNET COLLECTION

2002, 2003, 2004

This three vintage collection of Groth Cabernet Sauvignon showcases the Cabernet Sauvignon fruit grown on our Estate controlled vineyards, in the Oakville AVA, in Napa Valley. The Oakville District is renowned for its Cabernet Sauvignon and produces wines that are full, lush and very elegant. The winery stored the wines at bottling then repacked for this vertical collection.

2002 Groth Cabernet Sauvignon, Oakville

Color: Nice ruby color with some age showing in the perimeter

Aromas: Aromas showing bottle bouquet: coffee, mocha, caramel, nutty, saucy, meaty, gamey with hints of minerality – complex and clean

Mouth: Rich, full, soft on the palate with good acidity and reasonable tannin with a lingering finish. Good for 5-10 more years

Harvest: An average year with temperate growing conditions with a few heat spikes. Overall a nice year with good maturity.

Picked: 9/23 to 10/9/2002 Brix: 24.8B

% Merlot: 24% Alcohol: 14.5

2003 Groth Cabernet Sauvignon, Oakville

Color: Light brick with rings of orange

Nose: Some bottle bouquet: earthy, leathery, complex

Mouth: Good fruit, lush, soft, nice texture, short finish

Good for 3-5 more years

Harvest: A cool vintage in which the grapes ripened late at lower sugars but good physiological maturity - an extended growing season.

Picked: 9/23 to 10/24/2003 Brix: 23.7B

% Merlot: 19% Alcohol: 14.3%

2004 Groth Cabernet Sauvignon, Oakville

Color: Rich ruby with no orange showing

Nose: Some bottle bouquet but predominantly fruit driven; black stone fruit with hints of caramel, chocolate, coffee, spices – ripe fruit

Mouth: Younger, good fruit, nice depth, excellent lingering finish, elegant

Good for another 5-10 years

Harvest: Warm year with strong heat spikes causing some sunburned and raisined fruit that was dropped in the vineyard prior to picking. Higher sugars due to the heat.

Picked: 9/13 to 10/14/2004 Brix: 25.2B

% Merlot: 13% Alcohol: 14.7%