



# Groth

## WHAT'S IN YOUR CELLAR?



My family has been making Cabernet Sauvignon at our Oakville Estate, in the Napa Valley since 1981.

At the beginning of each growing season, the Groth winemaking team set out to make a wine that is a true reflection of that vintage and the Oakville appellation. Mother nature ensures every vintage is unique and it is great fun to taste different vintages of wine from the same vineyards.

One of the things we constantly hear about our wines is the fact that they can be enjoyed on release and that they age well. Master Sommelier Andrea Robinson recently said that the Groth Cabernet's "...have the balance and restraint for current drinking as well as decade-plus cellar ageability."

Each vintage we place an allocation in our family cellar for release to the market at a later date. This way we know that our wines have been stored in the perfect environment. Our latest release is a collection of wines from the 2011, 2012, and 2013 vintages.

Enjoy,  
Suzanne Groth

**Oakville Cabernet Collection**  
**2011 – 2012 - 2013**  
**Vintage Notes**

**Vintage 2011**

**Blend:** Cabernet Sauvignon 88%, Merlot 12%

**Growing Season:** Spring rains reduced crop yields, which progressed to a cool growing season crowned by warm dry days in September and October.

**Wine Note:** The long warm late-summer days resulted in a wine with wonderful bouquet of spicy, leathery, earthy complexity with nuances of red and black fruits. In the mouth resolved, mature tannins support a nice mélange of sweet red fruit and velvety tannin.

**Serving suggestions:** This wine will drink great with a big juicy pork chop, or with a rich wild mushroom risotto.

**Vintage 2012**

**Blend:** Cabernet Sauvignon 88%, Merlot 12%

**Growing Season:** Beautiful Spring, Summer and Fall weather highlighted the growing season. Winegrowers were able to sit back and allow Mother Nature to strut her stuff – and strut she did.

**Wine Note:** The spectacular season created a wine with big, full, rich aroma of black stone fruit, coffee, mocha and black licorice. Rich, supple black fruit sweetness on the tongue is followed by a long finish of mellowed tannin.

**Serving suggestions:** Grill up a bone-in rib eye dusted with sea salt and freshly ground pepper to have with the 2012 vintage. For a casual option pair this wine with a Margherita pizza.

**Vintage 2013**

**Blend:** Cabernet Sauvignon 80%, Merlot 20%

**Growing Season:** Early bud break was followed by exceptional weather that continued through the entire growing season. This was as relaxed a vintage as you can get.

**Wine Note:** The relaxed season gave us a wine with rambunctious nose of spicy plum and black cherry complimented by wonderful integration of French oak. Full, rich, extracted black stone fruit flavors on a big broad chalky, mature tannin foundation exemplifying this stellar vintage.

**Serving suggestions:** Enjoy the 2013 vintage with a warm bowl of classic beef stew. A vegetarian cassoulet would also make a perfect match.

**6/750 ml wood box - limited quantities**

Wine Notes by Michael Weis, Winemaker Emeritus, tasted February 2019