



Groth

2017 OAKVILLE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

A breathtakingly beautiful place set among centuries-old oak trees and a patchwork of meticulously planted vineyards, Oakville has become recognized as one of the world's preeminent wine regions. Here soil and climate coalesce, allowing us to produce elegant, age-worthy and immensely enjoyable Cabernet Sauvignon. The fruit for this delicious wine comes from our Oakville Estate and carefully selected lots from our grower neighbors.

VINTAGE: The 2017 growing season was one of extremes. We came into the year after one of the wettest winters on record — almost double our average rainfall. It was a good thing, as it was also one of the hottest summers on record. Thankfully, steady heat and abundant soil moisture allowed the vines to acclimate and grow beautifully without suffering any ill effects. The end result was a gloriously ripe and expressive crop — just the way we like it.

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, destemmed, mechanically sorted, crushed, then fermented in small tanks.

WINEMAKING: Fermentation was carried out over a seven to 10-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 a mix of new and second fill French oak barrels for 18 months of aging.

TASTING NOTES: Dark ruby in color, the 2017 Oakville Cabernet opens with aromas of sweet vanilla and allspice, followed by black currants, ripe plums and a savory hint of anise seed. The palate has a smooth entry, building to a big, full mouthfeel with firm tannins a juicy, crisp acidity. Dark fruits flood the mid-palate in waves of blackberry and cassis. The finish is pleasantly dry and slightly spicy.

PAIRING SUGGESTION: Steak-frites, 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.

ACCOLADES: 91 pts, Wine Spectator | 91 pts, Antonio Galloni | 91 pts, James Suckling

KEY POINTS

- Oakville Appellation
- Cabernet Sauvignon 86%, Merlot 14%
- Aged in French oak barrels for 18 months, 40% new French oak