



# Groth

## 2018 OAKCROSS PROPRIETARY RED OAKVILLE, NAPA VALLEY

Oakcross Proprietary Red represents Groth Vineyards & Winery's continued focus on exploring the potential of our Oakville Estate as well as the broader Oakville AVA. Oakcross was the original name given to our Oakville Estate Vineyard when it was planted in 1973, and after purchasing the property in 1981, Dennis and Judy Groth at one point considered using it as a brand name until a family member convinced them to use their own. As the name of this red blend, Oakcross symbolizes our foundation and the homesite of Groth Vineyards & Winery.

**VINTAGE:** Long, late and mild sums up the 2018 vintage. We started out with a cooler spring and slightly later than average bud break, but the conditions after bud break were quite pleasant — very little frost threat this year. Those warm and mild conditions held throughout the growing season. We did have a handful of 100+ days, but not more than normal. The later bud break translated into a harvest stretched out by continued mild conditions post-veraison, giving the grapes quite a bit of hang time for exceptional flavor development.

**HARVEST & WINEMAKING:** All the Cabernet Sauvignon in this wine is from our Oakville Estate, and the Merlot is largely from our Hillview Estate Vineyard. In these vineyards, we do a pre-veraison cluster thinning followed by two post-veraison cluster-thinning passes. Cabernet clusters are harvested at night, ensuring the berries are plump, the crews aren't battling the summer heat, and the fruit will remain cool for processing earlier in the day. Clusters are initially selected in the field, followed by a secondary sorting by hand at the winery. They are destemmed, and the grapes are mechanically sorted, assuring only the best berries go into each small fermentation lot. Fermentation is carried out in small temperature-controlled stainless-steel tanks. After fermentation is complete, barrel aging takes place in our climate-controlled barrel rooms for a total of 22 months before bottling.

**TASTING NOTES:** Beautifully opaque dark plum color in the glass, this blend shows great concentrations from the first glance. It opens with aromas of sweet vanilla, before moving into jammy dark cherry and boysenberry, along with a touch of cedar. The palate entry is very full and smooth with juicy and sweet fruit notes of dark cherry and huckleberry flooding in from the midpalate through the finish. The excellent balance of tannin, acid and fruit lends a seamless quality to the mouthfeel. Spice notes of black pepper, star anise and a hint of clove complement the fruit and tannin on the lingering finish.

**PAIRING SUGGESTION:** This big red wine will do well with just about any hearty protein-based meal, but its balance gives it versatility beyond the obvious "big steak."

**ACCOLADES:** 94 pts, Antonio Galloni, Vinous

### KEY POINTS

- Oakville Appellation
- Cabernet Sauvignon 78%, Merlot 20%, Petit Verdot 2%
- Aged in French oak barrels for 22 months, 70% new French oak