



Groth

2018 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: 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: 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: The 2018 Oakville Cabernet Sauvignon is an attractive ruby-garnet color that is strikingly intense. When swirled in the glass, it unleashes an array of aromas. The initial blueberry and fresh blackberry aromas are joined with rose petal, black tea, cigar box and baking spices. When tasting the wine, the texture is immediately noteworthy. It is at the same time extremely soft but also rich and balanced. Flavors of toast and vanilla mingle with blackberry and tart red currant, then transition to a juicy and long finish. — Director of Winegrowing Ted Henry

PAIRING SUGGESTION: Wood-grilled flat iron steak with caramelized root vegetables pairs beautifully with this wine. It is also a delicious choice with a cacio e pepe pasta. The cheese and black pepper are a perfect match to the richness of the Cabernet.

ACCOLADES: 94 pts, Antonio Galloni

KEY POINTS

- Oakville Appellation, sourced from Groth's Oakville Estate and distinguished grower partners
- 91% Cabernet Sauvignon, 9% Merlot
- Aged in French oak barrels for 18 months, 40% new French oak
- Pick dates: September 17-October 31, 2018