

Groth

RESERVE CABERNET COLLECTION

2013 - 2014 - 2015

A Cabernet lover's dream, this collection features a library vertical of three outstanding vintages of Groth's flagship Reserve Cabernet Sauvignon in a logo wooden box perfect for display or cellaring. The set includes two bottles of each vintage.

6 / 750 ml wooden box
Limited quantities available.



2013 GROTH RESERVE CABERNET SAUVIGNON, OAKVILLE

76% Cabernet Sauvignon, 24% Merlot

The flavors open with a smooth entry and build quickly with loads of fine-grain tannins giving a very broad mouthfeel. This structure is backed up with a nice firm acidity, bright red currant and ripe dark cherry fruit, as well as more subtle impressions of cocoa, oak spice and savory herbs.

2014 GROTH RESERVE CABERNET SAUVIGNON, OAKVILLE

98% Cabernet Sauvignon, 2% Merlot

Intense deep garnet in the glass, this wine opens with aromas of sweet plum and black cherry, complemented by oak spice notes of nutmeg, anise and vanilla. A smooth entry on the palate builds quickly into lush, ripe, dark cherry and black currants, backed up with sweet oak and an excellent tannin structure.

2015 GROTH RESERVE CABERNET SAUVIGNON, OAKVILLE

99% Cabernet Sauvignon, 1% Merlot

The deep crimson color of this wine hints at its intensity. The palate is rich and concentrated yet elegant with aromas and flavors of black cherry and dark berry fruit, complemented by notes of smoke and sweet spice leading to a satisfying finish that goes on for days.



Groth

ROOTED IN OAKVILLE

OUR FLAGSHIP

When our family acquired our Oakville Estate in 1981, we knew it was a special property, one eminently suited to growing great Cabernet Sauvignon. It quickly became clear that certain Cabernet lots from the western edge of our property displayed unique, intriguing characteristics distinct enough to be bottled on their own. Those instincts were affirmed when Robert Parker of the *Wine Advocate* gave our 1985 Reserve Cabernet Sauvignon—our third vintage of the wine—100 points, the first perfect score for a U.S. wine. The review sparked feverish demand for the wine and put our fledgling winery on the map.

Since then, our Reserve Vineyard has only improved. With 27.43 acres planted entirely to Cabernet Sauvignon, the site is an anomaly within the greater 121 acres of the Oakville Estate, and within the Oakville AVA itself. The soils set this narrow band of vineyard apart. While generally described as gravelly, sandy loam, they also feature an abundance of red chert, a hard sedimentary rock made up of small quartz crystals and fossils. These rocks were deposited in this thin sliver of land by an alluvial fan flowing out of the Vaca Range to the east millions of years ago. Found in disproportionate amounts in this part of Oakville, they represent the heart and soul of the “sweet spot” we call our Reserve Vineyard.



RESERVE VINEYARD

SOIL

Gravelly Sandy Loam

DESCRIPTION

Abundance of gravel/chert; high drainage/permeability; low water-holding capacity

COMPOSITION

60% sand, 30% silt, 10% clay

IMPACT ON VINES

(compared to other Groth blocks)

Smaller canopy, earlier ripening, smaller berries, more concentrated flavors

