



# Groth

## 2019 OAKCROSS PROPRIETARY RED OAKVILLE, NAPA VALLEY

Oakcross Proprietary Red represents our 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:** The 2019 growing season was fairly cool and steady until about mid-August, when a nice long heat wave brought just the “kick in the pants” the grapes needed to start ripening. After that initial heat, the weather turned variable with long, mild stretches punctuated with intense but brief heat spells. As an example, we had a high of 102° on a Wednesday followed by a high of 72° on a Sunday — a 30° swing in 5 days! Quality is excellent again, with great flavor development and good acid balance, all at lower sugars than we normally see.

**HARVEST & WINEMAKING:** Each vintage, the blend for this wine is guided by the conditions of the growing season and our winemakers’ intuition. For 2019, the Cabernet Sauvignon came from the Reserve blocks of our Oakville Estate. The Merlot is from our Hillview Estate Vineyard, with additional Merlot and Petit Verdot sourced from distinguished grower partners. 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:** The 2019 Oakcross Proprietary Red presents itself with an intense, dark ruby color. It opens with scents of red plum, perfume and aromatic floral notes of violet, along with hints of pomegranate, persimmon and vanilla cream. The mouthfeel is plush, soft and balanced, with perfectly resolved tannins and flavors of tart plum skin and rich, dark berries. — Director of Winegrowing Ted Henry

**PAIRING SUGGESTION:** Delicious with a grilled steak, this wine is also superb with barbecue or slow-cooked heirloom beans with a dash of bacon. Lamb kofta also makes for a winning pairing.

**ACCOLADES:** 93 pts, James Suckling | 92 pts, Jeb Dunnuck

### KEY POINTS

- Oakville Appellation
- 49% Merlot, 47% Cabernet Sauvignon, 4% Petit Verdot
- Pick dates: September 15-October 11, 2019
- Aged in French oak barrels for 22 months, 70% new French oak
- 1,150 cases produced