

Groth

OAKCROSS PROPRIETARY RED

*A new blend deepening our exploration of the Groth Oakville Estate
and greater Oakville appellation*



2019 OAKCROSS PROPRIETARY RED

Oakville, Napa Valley

47% Cabernet Sauvignon, 49% Merlot,
4% Petit Verdot

Aged 22 months in French oak barrels
(70% new)

93pts

“Black fruit, chocolate, cedar and dried spices
on the nose. Medium-to full-bodied with
fine tannins and fresh acidity. Balanced, with
delicious chocolate-cherry character and a
chalky texture.”

— *James Suckling*

*“Our Oakcross Proprietary Red is a testament to our family’s
generational commitment to demonstrating that the Oakville AVA
is the benchmark when it comes to Napa Valley Cabernet Sauvignon
and proprietary blends.”*

— PRESIDENT & CEO SUZANNE GROTH

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 subsequently purchased by Dennis and Judy Groth in 1981. At one point, our family considered using it as a brand name until a family member convinced us to use our own. Releasing this wine under the Oakcross moniker, shorthand for the Oakville Cross Road where Groth is located, symbolizes the central position of our Estate and references the artery that connects Groth to the distinguished Oakville grower partners who contribute to this blend.

THE VINEYARDS

Oakcross Proprietary Red honors the Groth family’s deep roots in Oakville and our longstanding commitment to establishing the Oakville appellation’s reputation for producing world-class wines. 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 prized 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.

WINEMAKING

Each lot is fermented separately in small temperature-controlled stainless-steel tanks. After fermentation is complete, we barrel age the wine lots in French oak barrels (70% new) in our climate-controlled barrel room for 22 months. The resulting wine is an alluring blend — plush, soft and balanced, with perfectly resolved tannins and flavors of tart plum skin and rich, dark berries.

ROOTED IN OAKVILLE