



Groth

2019 RESERVE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

Representing the finest lots of the vintage from the Reserve blocks on our Oakville Estate, this wine is the pinnacle of our growing and winemaking efforts. Our Reserve blocks form a nearly 28-acre band with a disproportionately high amount of chert, a hard and compact sedimentary rock consisting of quartz crystals and fossils. The site's unique soil profile and ideal climate combine to produce the ultimate expression of Oakville, an elegant and age-worthy wine.

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: All the Cabernet Sauvignon in this wine is from our 27.43-acre Reserve Vineyard at our Oakville Estate. In these blocks, 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 dedicated, dual-level Reserve barrel rooms. Barrel lots are aged separately for eight months before blending, and the final blend is aged an additional 14 months.

TASTING NOTES: Deep and pure ruby in color, this wine has an abundance of enticing aromas: beginning with boysenberry and blueberry pie, and leading to pastry cream, a bit of toast and a hint of menthol. On the palate, the tannin is supple and smooth. Flavors of blueberry and blackberry first greet the taste buds, leading to notes of chocolate-covered cherries and a fruit-driven finish that pops. — Director of Winegrowing Ted Henry

PAIRING SUGGESTION: A well-marbled, grilled rib-eye, braised short ribs or a roast leg of lamb would pair beautifully with this wine. Grilled portobellos or a rich wild mushroom risotto are also excellent options.

ACCOLADES: 94+ pts, Jeb Dunnuck | 94 pts, Wine Spectator

KEY POINTS

Groth owns 165 acres in Napa Valley; 27.43 acres of Oakville Cabernet are designated as our Reserve Vineyard.

Soil: Yolo Loam, gravel strata

Rootstock: 039-16 and SO4

Clones: 7, 15 and 337

Trellis: Quadrilateral Cordon



Pick Dates: September 23-October 19, 2019

Blending: The Cabernet from our Reserve Vineyard was harvested in 6 lots total; portions of three were used for the final blend.

Merlot: 5%, grown on our Hillview Vineyard

Barrels: 100% new French Oak

Aging: 22 months in barrel; 14 months in bottle before release