



# Groth

## 2019 OAKVILLE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

The Groth Oakville Estate is nestled in the heart of Oakville, a breathtakingly beautiful place stretching between the majestic mountain bookends of the Mayacamas to the west and the Vaca range to the east. With hope and intuition, sharing a vision with their esteemed neighbors, the Groth family helped establish the Oakville AVA, which has become recognized as one of the world's preeminent wine regions.

**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:** The Cabernet Sauvignon for this wine comes from our sustainably farmed Oakville Estate and carefully selected lots from longstanding grower partners. 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 20 months of aging.

**TASTING NOTES:** The 2019 Oakville Cabernet Sauvignon is an alluring shade of deep purple-red, concentrated all the way to the edge of the glass. From the glass, it radiates an array of aromas that includes blackberry, red currant, coffee, cocoa powder and white pepper. On the palate, the fine and chalky tannin provides an excellent balance of an initial firm grit that leads to a soft and melted finish. Flavors of sour cherry, red raspberry and chocolate invite another sip. — 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, as the cheese and black pepper are a perfect match to the richness of the Cabernet.

**ACCOLADES:** 92 pts, Antonio Galloni | 91 pts, Wine Spectator, James Suckling, Jeb Dunnuck

### KEY POINTS

- Oakville Appellation, sourced from Groth's Oakville Estate and distinguished grower partners
- 89% Cabernet Sauvignon, 11% Merlot
- Aged in French oak barrels for 20 months, 45% new French oak
- Pick dates: September 20-October 23, 2019