



OAKVILLE ESTATE

Oakville, California

SUSTAINABLY FARMED
Fish Friendly Farming certified in 2014.

MAYACAMAS MOUNTAINS





THE GROTH RESERVE VINEYARD, a nearly 28-acre parcel primarily planted to Cabernet Sauvignon, is an anomaly within the greater 165 acres that comprise the Groth Vineyards estate, and indeed within the Oakville AVA itself. It is the soils that 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 Cabernet Vineyard.

SOIL

DESCRIPTION

COMPOSITION

IMPACT ON VINES (compared to other Groth blocks)

Gravelly Sandy Loam

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

60% sand, 30% silt, 10% clay

Smaller canopy

Earlier ripening

Smaller berries

More concentrated flavors