



## OAKVILLE CABERNET SAUVIGNON 2015

**Vintage:** 2015 was yet another in a line of great vintages. In terms of vintage character, it was largely defined by how early it was. Due to a very mild winter, bud break happened several weeks earlier than average which led to an early harvest: we were done before the end of September. The weather was very moderate during the majority of the growing season with a series of heat spikes post-veraison. That late season heat really got the flavors moving, pushing everything to nice full ripeness. We saw generally lighter yields in 2015, but that was no surprise after three large vintages.

**Harvest:** The Cabernet Sauvignon fruit is grown on our Estate-controlled vineyards in the Oakville AVA in the heart of the Napa Valley. The fruit is night-harvested, cluster-sorted by hand, crushed, then fermented in small tanks. All the fruit came in over the course of only 20 days this season; making for a very compact harvest.

**Winemaking:** Fermentation was carried out over a seven to ten-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 small French oak barrels for 22 months of aging.

**Winemaker tasting notes:** Aromas of cassis, ripe red cane berries, and warm vanilla beans, along with a hint of cedar draw you in, inviting that first sip. The palate entry is full and lush with juicy black plum, red currant, and a hint of dried cherries. The abundant fine-grained tannins give a full mouthfeel that is complimented by sweet vanilla notes mid-palate, and a bright acidity throughout. Leading into a warm, spicy, and persistent finish.

**Menu suggestion:** Simply seasoned lamb rib chops well seared on the grill, or a good old-fashioned juicy hamburger will be excellent companions for this big red wine. If meat isn't for you, this Oakville Cabernet Sauvignon will also pair beautifully with a rich wild mushroom risotto.

Cameron Parry, Director of Winegrowing

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### Key Points

- Oakville Appellation
- Cabernet Sauvignon 85%, Merlot 15%
- Pick dates September 9 to September 29
- Night Harvest
- Aged in French oak barrels for 22 months, 40% new French oak
- Bottled in July 2017



# Groth

## 2016 OAKVILLE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

“Home to prominent vineyards such as To Kalon, the (Oakville) AVA covers the breadth of the valley from East to West, resulting in some style differences. **But the sweet spot is the center fillet around the Oakville Grade Road and up into the western edge. From here, the Groth Cabernet Sauvignon Oakville 2016 is as good a deal as you can find in Napa Cabernet.**” — James Molesworth, Wine Spectator

**VINTAGE:** The 2016 harvest was on the early side of average with bud break happening about a week later than 2015. The growing conditions were excellent this year thanks in part to some later spring rains that recharged the groundwater right as the vines were coming out of dormancy. Overall, the summer was on the hotter side with a couple good heat spikes, allowing for full flavor maturity at an earlier pick date. Noteworthy characteristics of this vintage include ripe flavors and on-target acidity at lower than normal Brix (sugar levels).

**HARVEST:** The Cabernet Sauvignon fruit is grown on our Estate vineyards and those of several partner growers all within the Oakville AVA — in the heart of the Napa Valley. The fruit is night-harvested, cluster-sorted by hand, crushed, then fermented at our Oakville Estate winery. Coming from a diverse selection of vineyards, the fruit was harvested over the course of 23 days this season, showcasing the complexity and diversity within this compact AVA.

**WINEMAKING:** Fermentations were carried out over seven to 10 days in small, temperature-controlled stainless-steel tanks at an average temperature of 80° F. After pressing and settling, the wine was transferred to small French oak barrels for 18 months of aging.

**WINEMAKER TASTING NOTES:** The alluring dense, dark plum color of the 2016 Oakville Cabernet is the first indication of the rich extraction in this wine. Sweet aromas of blackberry tart, ripe plums and marzipan are complemented with a savory hint of toasted coriander seed. The palate opens smoothly, building to a rich, full mouthfeel — the young tannins hinting at a restrained power. A beautifully balanced acidity dances throughout — giving an undercurrent of freshness and a counterpoint to the sweetness of the new French oak, lifting the dark fruits and bringing forward ripe red berries. The finish is layered with baking spices, wild blackberries, and a hint of dried black currant. This wine is enjoyably exuberant now but has the fruit and structure to last another 15+ years should you desire. — Cameron Parry, Director of Winegrowing

**PAIRING SUGGESTION:** Braised short ribs with root vegetables or a big ol’ juicy hamburger will be excellent companions for this rich red wine. If meat isn’t for you, this Oakville Cabernet Sauvignon will also pair beautifully with a rich wild mushroom risotto.

### KEY POINTS

- Oakville Appellation
- Cabernet Sauvignon 90%, Merlot 9%, Petit Verdot 1%
- Pick dates September 13 to October 8
- Aged in French oak barrels for 18 months, 40% new French oak
- Bottled in May 2018
- Accolades: 94 pts — Wine & Spirits | 93 pts, Editors’ Choice — Wine Enthusiast | 92 pts — Wine Spectator, James Suckling



# Groth

## 2017 OAKVILLE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

A breathtakingly beautiful place set among centuries-old oak trees and a patchwork of meticulously planted vineyards, Oakville has become recognized as one of the world's preeminent wine regions. Here soil and climate coalesce, allowing us to produce elegant, age-worthy and immensely enjoyable Cabernet Sauvignon. The fruit for this delicious wine comes from our Oakville Estate and carefully selected lots from our grower neighbors.

**VINTAGE:** The 2017 growing season was one of extremes. We came into the year after one of the wettest winters on record — almost double our average rainfall. It was a good thing, as it was also one of the hottest summers on record. Thankfully, steady heat and abundant soil moisture allowed the vines to acclimate and grow beautifully without suffering any ill effects. The end result was a gloriously ripe and expressive crop — just the way we like it.

**HARVEST:** The Cabernet Sauvignon fruit is grown on our Estate-controlled vineyards in the Oakville AVA in the heart of the Napa Valley. 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 18 months of aging.

**TASTING NOTES:** Dark ruby in color, the 2017 Oakville Cabernet opens with aromas of sweet vanilla and allspice, followed by black currants, ripe plums and a savory hint of anise seed. The palate has a smooth entry, building to a big, full mouthfeel with firm tannins a juicy, crisp acidity. Dark fruits flood the mid-palate in waves of blackberry and cassis. The finish is pleasantly dry and slightly spicy.

**PAIRING SUGGESTION:** Steak-frites, or a good old-fashioned juicy hamburger will be excellent companions for this big red wine. If meat isn't for you, this Oakville Cabernet Sauvignon will also pair beautifully with a rich wild mushroom risotto.

**ACCOLADES:** 91 pts, Wine Spectator | 91 pts, Antonio Galloni | 91 pts, James Suckling | 91 pts, Editors' Choice, Wine Enthusiast

### KEY POINTS

- Oakville Appellation
- Cabernet Sauvignon 86%, Merlot 14%
- Aged in French oak barrels for 18 months, 40% new French oak