



Groth

2020 OAKCROSS PROPRIETARY RED OAKVILLE, NAPA VALLEY

Oakcross Proprietary Red represents our 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 after purchasing the property in 1981, Dennis and Judy Groth at one point considered using it as a brand name until a family member convinced them to use their own. As the name of this red blend, Oakcross symbolizes our foundation and the homesite of Groth Vineyards & Winery.

VINTAGE: We started the 2020 harvest on August 28, exactly one week earlier than in 2019, but more in line with our typical historical start time. The earlier start was no surprise as our mild winter yielded an earlier-than-average bud break (about two weeks earlier than 2019). Harvest was compressed, with no respite between whites and reds, and fruit quality was excellent with very good full ripeness at fairly low sugars.

HARVEST & WINEMAKING: Each vintage, the blend for this wine is guided by the conditions of the growing season and our winemakers' intuition. For 2020, the Cabernet Sauvignon came from the 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. In these vineyards, 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 climate-controlled barrel rooms for a total of 21 months before bottling.

TASTING NOTES: The 2020 Oakcross Red possesses tremendous depth and complexity that is revealed with time in the glass. On the nose, a surge of ripe blackberry, black plum, and cherry cola gives way to intriguing earthy/savory undertones: forest floor, cedar, Earl Grey tea, and wet clay. The rich palate is lifted and energetic, with a drive of juicy black raspberry, blackberry, and red currant beautifully framed by fine-grained tannins. Black fruits echo through the finish with hints of warm baking spice and chalkboard minerality. — Director of Winegrowing Ted Henry

PAIRING SUGGESTION: This rich, structured red blend pairs well with succulent dishes such as slow-cooked beef cheeks served alongside winter root vegetables.

KEY POINTS

- Oakville Appellation
- 81% Cabernet Sauvignon, 14% Merlot, 5% Petit Verdot
- Pick dates: September 15-26, 2020
- Aged in French oak barrels for 21 months, 70% new French oak
- 1,800 cases produced