



# Groth

## 2020 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:** 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:** 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 19 months of aging.

**TASTING NOTES:** The 2020 Oakville Cabernet Sauvignon captivates with layered aromatics of black raspberry, blueberry cream pie, and brioche underscored with black spice, anise, and wet stone flickerings. Each return to the glass reveals greater intricacy and depth. The dynamic palate opens with a wave of red currant and a lift of tart cherry, bright fruit interplaying with fine melted tannins, an underpinning of graphite and dusty earth ringing long on the finish. — Director of Winegrowing Ted Henry

**PAIRING SUGGESTION:** The wine's complex aromatics and lively acidity make it an excellent food companion, begging for a rich, hearty dish such as Tagliatelle Pasta with Bolognese.

### KEY POINTS

- Oakville Appellation, sourced from Groth's Oakville Estate and distinguished grower partners
- 85% Cabernet Sauvignon, 15% Merlot
- Aged in French oak barrels for 19 months, 45% new French oak
- Pick dates: September 14-26, 2020