



Groth

2021 OAKVILLE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

The 40th vintage of our Oakville Cabernet Sauvignon is a tribute to Groth's co-founder, Judith Mae Groth. Judy's influence on the style of Groth wines, the design of our winery and labels, our approach to hospitality and our exacting code of conduct cannot be overestimated. From the very beginning, Judy rightfully considered her role in establishing Groth Vineyards & Winery to be her most important professional achievement.

As the standard bearer of Groth Vineyards & Winery for 40 years, Judy was the very essence of beauty, grace and elegance, traits that are consistently reflected in our wines.

VINTAGE: Harvest began on August 30, it was smooth and evenly paced, without as many heat spikes as we've seen in recent Napa Valley vintages. Milder weather meant we could pick more gradually, and it gave the grapes plenty of time to ripen and develop deep color and flavor. Continuing drought meant the vines struggled to access water, and the result was smaller clusters and berries yielding wines with intense flavor.

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 90° 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: This deep and dense garnet-hued wine opens with macerated blackberry aromas intertwined with freshly baked graham cracker crust. Layers of complexity unfold with the addition of cocoa nibs, hibiscus tea, hints of poppy seed and an underlying presence of graphite, adding depth and sophistication. On the palate, bright and refreshing notes of sour cherry and juicy raspberry take center stage, accompanied by the depth of black currant. A touch of rhubarb introduces a subtle tartness that complements the sweetness of the fruit and paprika notes add a nuanced spiciness to the overall character. The tannins, initially robust, gradually melt away, leaving behind a velvety texture and finish. — *Director of Winegrowing Ted Henry*

PAIRING SUGGESTION: The wine's complex aromatics and lively acidity make it an excellent food companion, perfect with roasted herb-coated meats, grilled portobellos, or a rich Bolognese.

ACCOLADES: 92 pts, James Suckling | 91 pts, Antonio Galloni & Jeb Dunnuck

SIZES: 750ml, 1.5L

KEY POINTS

- Oakville Appellation, sourced from Groth's Oakville Estate and distinguished grower partners.
- 83% Cabernet Sauvignon, 16% Merlot, 1% Petit Verdot
- Aged in French oak barrels for 19 months, 50% new French oak.
- Pick dates: September 8th – October 11th, 2021