

OAKVILLE ESTATE

Oakville, California



The health of our land is everything. Farming the land sustainably is necessary for producing superior-quality grapes; it is the right thing to do today and for future generations.



COVERCROPS

Increase the water-holding capacity of the soil, provide natural nutrients, and store carbon in the soil.





Created from high heat, and low oxygen burns of our vine clippings, this incredibly stable form of charcoal is redistributed within our vineyards and results in long-lasting impacts on soil health, increases carbon capture, and reduces nutrient inputs.



INTEGRATED PEST MANAGEMENT

Our insectary garden, usage of pheromone tags, pest-resistant rootstocks, and placement of bird boxes all work to help naturally keep pests at bay.





Improves our soil organic matter, enhances carbon sequestration, and conserves water.



WATER RECYCLING

The MBBR-water recycling facility, installed in 2019, recovers 95% of the water used in the winemaking process and this process is infinite. The recycled water is then used throughout the winery's landscaping, resulting in a drastic reduction of the winery's use of the groundwater supply.





THE GROTH RESERVE VINEYARD BLOCKS

The soils and proximity to Conn Creek set this narrow band of vineyard blocks apart from the greater 165 acres that comprise the Groth Vineyard Estate. While generally described as gravelly, sandy loam, the soil also features 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