



Groth

2021 RESERVE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

Representing the finest lots of the vintage from the Reserve blocks on our Oakville Estate, this wine is the pinnacle of our growing and winemaking efforts. Our Reserve blocks form a small vineyard band with a disproportionately high amount of chert, a hard and compact sedimentary rock consisting of quartz crystals and fossils. The site's unique soil profile and ideal climate combine to produce the ultimate expression of Oakville, an elegant and age-worthy wine.

VINTAGE: Harvest began on September 20th, 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 & WINEMAKING: All the Cabernet Sauvignon in this wine is from our 12.10-acre Reserve Vineyard Blocks at our Oakville Estate. We do a pre-veraison cluster thinning followed by two post-veraison passes. Our Cabernet is harvested at night, ensuring the berries are plump, the crews are not battling the daytime 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 at an average of 92F. After fermentation, barrel aging occurs in our dedicated, dual-level Reserve barrel rooms. Barrel lots are aged separately for eight months before blending, and the final blend is aged an additional 14 months.

TASTING NOTES: This wine presents a compelling bouquet of deep red and black fruits, with prominent aromas of fresh blackberry, rich dark cassis, and black currant. Fine herbs, ancho chili, allspice, sesame, and hints of menthol add an intriguing complexity. On the palate, sun-ripened wild blackberry leads to indulgent notes of chocolate-covered black cherry and notes of tobacco leaf. A hint of gingerbread introduces a delightful spiciness, harmonizing with soft yet powerful tannins. The finish is lingering and extended, leaving a lasting impression of elegance and depth. — *Director of Winegrowing Ted Henry*

PAIRING SUGGESTION: Filet mignon with black pepper sauce and garlic scalloped potatoes. Fresh fig and Point Reyes blue cheese crostini, or roasted beet salad with Humboldt Fog goat cheese and pistachios.

ACCOLADES: 96 pts, Wine Spectator & Decanter | 95 pts, Wine Advocate

KEY POINTS

- 12.10 acres of Oakville Cabernet are designated as our Reserve Vineyard Blocks
- 98% Cabernet Sauvignon, 2% Merlot
- 22 months aged in 100% new French Oak; 14 months in bottle before release