2022 OAKVILLE CABERNET SAUVIGNON

Oakville, Napa Valley

VINTAGE

2022 was a tale of two harvests, the first beginning August 30, with Sauvignon Blanc brought in from the eastern side of the Groth Oakville Estate. Shortly after, the cooler-than-average temperatures we'd seen since veraison gave way to a significant spell of heat that had our vineyard and cellar teams working at maximum capacity. Milder weather returned mid-September, as the first few lots of Reserve Cabernet started making their way into the winery. Unscathed by the heat wave, fruit quality was excellent, translating to a vintage of beautiful wines.

TASTING NOTES:

The 2022 Oakville Cabernet Sauvignon is an elegant wine that presents a deep, purple-ruby hue. It offers an elegant bouquet on the nose, with layers of toffee, blueberry pie, and raspberry compote, complemented by delicate vanilla bean, macerated cranberry, and shortcrust pastry. Herbal notes of bay leaf and tarragon add complexity, enhancing the wine's refined character. On the palate, vibrant flavors of cherry reduction sauce, tart red plum, wild cherry, and fresh strawberry come to the forefront, while hints of dried herbs, tobacco leaf, and fresh pomegranate juice bring depth and intrigue. The wine finishes with fine, grippy tannins, offering structure and a lively, energetic experience.

THE WINE

Blend: Sourced from Groth's Oakville Estate & distinguished grower partners.

87% Cabernet Sauvignon, 11% Merlot & 2% Petit Verdot Aging: 45% new French oak for 19 months

