



Groth

2022 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: 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 white and red wines.

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 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. — *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 or Pasta Carbonara.

KEY POINTS

- Oakville Appellation, sourced from Groth's Oakville Estate and distinguished grower partners
- 87% Cabernet Sauvignon, 11% Merlot, 2% Petit Verdot
- Aged in French oak barrels for 19 months, 45% new French oak
- Harvest Dates: September 7th, 2022 – October 17th, 2022