



2021 OAKCROSS PROPRIETARY RED OAKVILLE, NAPA VALLEY

Oakcross Proprietary Red represents our continued focus on exploring the potential of our Oakville Estate and the broader Oakville AVA. Oakcross was the original name given to our Oakville Estate Vineyard when it was planted in 1973, and after purchasing the property in 1981, Dennis and Judy Groth at one point considered using it as a brand name until a family member convinced them to use their own. As the name of this red blend, Oakcross symbolizes our foundation and the homesite of Groth Vineyards & Winery.

V I N T A G E: Harvest began on September 8th, 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 being smaller clusters and berries yielding wines with intense flavor.

H A R V E S T & W I N E M A K I N G: Each vintage's blend for this wine is guided by the conditions of the growing season and our winemakers' intuition. In the vineyards, we do a pre-veraison cluster thinning followed by two post-veraison cluster-thinning passes. Cabernet clusters are harvested at night, ensuring the berries are plump, the crews aren't 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. After fermentation is complete, barrel aging takes place in our climate-controlled barrel rooms for 21 months before bottling.

T A S T I N G N O T E S: The 2021 Oakcross has an expressive bouquet of raspberry, boysenberry, blueberry cream pie, and crushed blackberry, interwoven with hints of clove, violets, pencil shaving, freshly grilled bread, and bittersweet chocolate. On the palate, a ripe plum entry gives way to tart cherry, mixed berries, and mocha, with underlying notes of graphite, cranberry, and a touch of paprika, complimented by delicate, plush tannins.

- *Director of Winegrowing Ted Henry*

P A I R I N G S U G G E S T I O N: This perfectly balanced blend would pair well with a variety of dishes including a rich penne and braised pork ragu, roasted duck with blackberry and balsamic reduction sauce or a classic creamy mushroom stroganoff.

A C C O L A D E S: 95 pts, Antonio Galloni | 93 pts, Wine Spectator | 93 pts, James Suckling

KEY POINTS

- Oakville Appellation
- 63% Cabernet Sauvignon, 34% Merlot, 3% Petit Verdot
- Pick dates: September 8th – September 23rd, 2021
- Aged in French oak barrels for 21 months, 70% new French oak
- 1,880 cases produced