Groth

1982 CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: The fall of 1982 was a season of contrasts. There were periods of warm, sunny weather as well as gray skies and rain. The inconsistencies in the weather challenged growers and winemakers as they waited for the desired sugar and acid levels. In the end, the vintners were rewarded as a bumber crop was harvested during the months of September and October.

WINEMAKING: The Cabernet Sauvignon and Merlot grapes for this wine were sourced from our two estate vineyards: Cabernet Sauvignon from the original Oakcross Vineyard on Oakville Crossroad in Oakville, and Merlot from our Hillview Vineyard just south of Yountville. The grapes were hand-picked in mid-October at peak maturity - perfectly timed before early rains could affect the harvest or the wine's character.

Following crushing, the fermentation proceeded traditionally with twice-daily pump-overs at 80°F for seven days, using the Montrachet yeast strain to achieve complete dryness. The young wine was racked several times during its brief period in stainless steel before barrel aging.

Aging took place for eighteen months in French Demptos Nevers oak barrels. The final Merlot blend was assembled prior to bottling, which occurred on July 26, 1984.

VARIETAL COMPOSITION

90% Cabernet Sauvignon

10% Merlot

APPELLATION

Napa Valley

ALC: 13.0%

AGING

18 months in French Oak

BOTTLING DATE

July 26, 1984