Groth

1983 CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: Abnormal weather conditions set the tone for this harvest. The growing season was relatively cool with very few hot days. The fall began with light showers and cloudy skies through September. October warmed for an Indian Summer which made the red grape harvest and crush perfect.

WINEMAKING: The Cabernet Sauvignon and Merlot grapes for this wine were sourced from our two estate vineyards—Cabernet Sauvignon from Oakcross Vineyard in Oakville and Merlot from Hillview Vineyard. These mature vines consistently yield fruit of exceptional quality, ideal for producing balanced, expressive wines.

Harvest of the Cabernet Sauvignon began early in the second week of October, when the grapes had reached optimal maturity. Approximately one-third of the total crush was completed at our winery, with the remaining fruit crushed at a neighboring facility. Fermentation followed traditional methods at 80°F, with twice-daily pump-overs over seven days until dryness was achieved.

Following fermentation, the wine was aged in small French oak barrels from the Nevers and Allier forests. The Cabernet Sauvignon and Merlot lots were aged separately for nineteen months before blending.

VARIETAL COMPOSITION

85% Cabernet Sauvignon

15% Merlot

APPELLATION

Napa Valley

ALC: 12.5%

AGING

19 months in French Oak

BOTTLING DATE

August 20, 1985