Groth

1983 RESERVE 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 Reserve Cabernet is distinguished from the very beginning, on the vine. Each year, a select portion of the vineyard is set aside during the harvest of our regular Cabernet Sauvignon and allowed additional hang time so the sugar level can rise further. The fruit receives heightened attention throughout fermentation and aging to cultivate deeper concentration and structure.

Fermentation takes place in small lots with more frequent pump overs, enhancing flavor extraction and strengthening the wine's fruit-driven tannins. Once fermentation and settling are complete, the young wine is transferred to fresh new sixty-gallon French Nevers oak barrels, where it ages for a full two years. The ripe, lush character of the fruit warrants this extended time in oak, gaining richness and complexity.

The wine is then blended with fifteen percent Merlot, bottled, and allowed to rest for an additional two years in our cellar before release, ensuring polish, harmony, and exceptional depth in the finished wine.

VARIETAL COMPOSITION	APPELLATION	AGING
85% Cabernet Sauvignon	Napa Valley	24 months in 100% new French Oak,
15% Merlot	ALC: 13.0%	then 24 months in bottle