Groth

1984 CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: A warm summer brought on a rapid ripening of all the red and white varietals. Harvest was nearly three weeks early, the earliest in Napa County's history, and was concentrated into a very short period of time. All the grapes were harvested in perfect condition with excellent sugar and acid levels.

WINEMAKING: The Cabernet Sauvignon and Merlot grapes for this wine were sourced from our two estate vineyards, each selected for their mature vines and consistent production of exceptional fruit.

Harvest began on September 19, following a brief, harmless rain. Warm weather quickly returned, drying the clusters and restoring sugar levels to the desired range. Harvest was completed by October 1. Fermentation took place in stainless steel tanks at an average temperature of 75°F, with twice-daily pump-overs to ensure optimum skin contact. After seven days, fermentation was complete, and the wine proceeded through secondary malolactic fermentation.

The Cabernet Sauvignon and Merlot were aged separately in small 60-gallon French oak barrels. The Cabernet matured for nineteen months in a combination of new, one-year-old, and two-year-old Nevers oak barrels, while the Merlot aged in a similar mix of Allier and Limousin oak.

Bottling took place in August 1986 - the wine was then aged in bottle for one and a half years in a temperature-controlled cellar.

VARIETAL COMPOSITION
83% Cabernet Sauvignon
17% Merlot

APPELLATION
Napa Valley

ALC: 12.8%

AGING
19 months in French Oak

BOTTLING DATE
August 1986