Groth

1986 CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: 1986 began with a record-breaking flood, causing a little inconvenience but very little damage. Bud break, beginning at the end of February, was a full three weeks earlier than normal. The entire summer was mild and calm. Harvest began the first week of September. Some small spurts of rain and mist slowed harvest down periodically, but had little effect on the quality or ripeness of the fruit.

WINEMAKING: The Cabernet Sauvignon and Merlot grapes for this wine were sourced from our two estate vineyards, selected for their mature vines and consistent production of healthy, balanced fruit. The Cabernet Sauvignon was grown at our Oakcross Vineyard in Oakville, in the heart of Napa Valley, while the Merlot came from our Hillview Vineyard located just south of Yountville.

Cool fall weather led to a gradual rise in sugar levels, and harvest began with the Hillview Merlot on September 13. A brief early-September rain and persistent overcast mornings slowed Cabernet ripening, but steady afternoon warmth eventually brought the fruit to the desired maturity. The final Cabernet lots arrived on October 9. The fruit came in clean, with well-balanced acid, pH, and sugar levels.

Fermentation was conducted in stainless steel tanks at an average temperature of 75°F, with twice-daily pump-overs to ensure optimum skin contact. After seven days, the wine had fermented to dryness and proceeded through malolactic fermentation.

The young wines were transferred to our cellar for barrel aging. The Cabernet Sauvignon matured in 60-gallon French Nevers and Allier oak barrels, while the Merlot rested in Limousin cooperage. Both varietal lots aged for seventeen months before bottling in August 1988.

VARIETAL COMPOSITION
85% Cabernet Sauvignon
15% Merlot

APPELLATION
Napa Valley

ALC: 13.4%

AGING
17 months in French Oak

BOTTLING DATE
August 1988