Groth

1987 RESERVE CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: The 1987 growing season started early with an unusually warm spring, causing some shatter in the vineyard, starting the vintage with a short crop. The summer months were relatively cool and mild, giving the fruit a long ripening period. Drought conditions also had a negative effect on yield and when harvest started, it was clear that our Cabernet vineyard production was down about 25%.

WINEMAKING: The Cabernet Sauvignon and Merlot for this Reserve wine come from our two estate vineyards. The Cabernet is grown at our Oakcross Vineyard in Oakville, and the Merlot at our Hillview Vineyard south of Yountville. Both vineyards, planted beginning in 1972, were in their prime production years at the time of harvest.

To achieve the heightened richness and concentration that define our Reserve Cabernet, the fruit is given additional hang time on the vine. We wait for higher sugars, allowing roughly two extra weeks of ripening to reach an average of 24.5° Brix. Harvest of the six and a half tons of Cabernet and Merlot destined for the Reserve was completed on October 5. While tonnage and juice yields were limited, the quality of the fruit was exceptional.

Fermentation was carried out in small stainless steel tanks at an average temperature of 75°F, with the wine pumped over three to four times daily to enhance color, flavor, and tannin extraction. After completing malolactic fermentation, the Cabernet was transferred to one hundred percent new French Nevers and Allier oak barrels for twenty-eight months of aging. The Merlot was aged separately in Limousin oak for the same period.

VARIETAL COMPOSITION	APPELLATION	AGING
82% Cabernet Sauvignon	Napa Valley	28 months in 100% new French Oak,
18% Merlot	ALC: 13.6%	then 24 months in bottle