Groth

1989 CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: 1989 started out on the right note, with a mild spring spurring on bud break at the typical spring timing. Weather during bloom was ideal, and crop set looked very good. The summer months were mild, with very few hot days. Then a sudden rush of heat during the first days of August drove the sugars up quickly. The first week of harvest progressed smoothly, but a sudden cold spell and rainstorm brought us quickly to a halt. It was the largest rainfall during the harvest that we can recall. Cool weather after the storm slowed the harvest schedule even more. The adverse weather conditions forced us to examine each batch of wine carefully, keeping only the lots where the fruit was clean and fully ripe.

WINEMAKING: The Cabernet Sauvignon and Merlot grapes for this wine were sourced from our two estate vineyards, selected for their mature vines and consistently excellent growing conditions. 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 just south of Yountville and remains a key component of the final blend.

A long, cool summer initially suggested a typical mid-September start to harvest, but a sudden warming trend in August brought Cabernet sugar levels up quickly. After the white varietals were brought in, rain and continued cool weather delayed the Cabernet harvest until the second week of October. Without the arrival of a true Indian summer, harvest progressed slowly through the remainder of the month.

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

Once ready for barrel aging, the wine was transported to our cellar. The Cabernet Sauvignon matured in a combination of new and used French Nevers and Allier oak barrels, while the Merlot was aged separately in both new and used Limousin cooperage. The wines rested in barrel for nineteen months before bottling in August 1991.

VARIETAL COMPOSITION
85% Cabernet Sauvignon
15% Merlot

APPELLATION
Napa Valley

ALC: 13.0%

AGING
19 months in French Oak

BOTTLING DATE
August 1991