Groth

1991 CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: 1991 was our fifth year of drought conditions in California. January and February were totally rainless months, just day after day of clear, mild weather. March was a miracle, with 20 inches of rain. Bud break was delayed slightly; the buds didn't open until mid-April. An unusually cool summer further delayed the start of harvest by 3 weeks, which gave the fruit the advantage of an extended ripening period. The weather remained fairly mild and clear, and all the fruit was allowed to ripen to full maturity. The fruit itself was beautiful, clean, and in excellent condition, making for an outstanding vintage.

WINEMAKING: The Cabernet Sauvignon and Merlot grapes for this wine were sourced from our two estate vineyards, chosen 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 blend.

Mild temperatures throughout the season brought the fruit slowly to maturity. Harvest began on September 13, but after a brief morning of picking, it became clear that a few more days of hang time were needed. Harvest resumed during the first week of October and progressed smoothly. Though picked roughly three weeks later than usual, the fruit arrived in outstanding condition - clean, fully ripe, and with balanced acid and pH levels. Yields were strong, averaging about ten percent above normal.

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 prepared 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 aged separately in both new and used Limousin cooperage. The wines rested in barrel for twenty-four months prior to bottling.

VARIETAL COMPOSITION
85% Cabernet Sauvignon
15% Merlot

APPELLATION
Napa Valley

ALC: 13.5%

AGING
24 months in French Oak

BOTTLING DATE
December 1993