Groth

1991 RESERVE 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 three 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 Reserve wine were sourced from our two estate vineyards, chosen for their mature vines and consistently excellent growing conditions. The Cabernet Sauvignon came from our Oakcross Vineyard in Oakville in the heart of Napa Valley, while the Merlot was grown at our Hillview Vineyard south of Yountville, where it develops the structure and character that make it an important component of the blend.

Fermentation was carried out in temperature-controlled stainless steel tanks in which we maintained an average temperature of 75°F. The wine was pumped over twice daily to ensure optimal skin contact. After seven days, the wine had fermented to dryness and was ready for secondary malolactic fermentation.

Our Reserve Cabernet was aged exclusively in new French Nevers oak barrels. The Merlot used for blending was aged separately in new Nevers cooperage as well. The wines spent twenty-three months in barrel prior to blending and bottling, developing depth, richness, and the hallmark Reserve character

VARIETAL COMPOSITION	APPELLATION	AGING
93% Cabernet Sauvignon	Napa Valley	23 months in 100% new French Oak,
7% Merlot	ALC: 13.9%	then 7 months in bottle