Groth

1992 CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: The 1992 growing season started out normally, but the summer was warmer than usual, ripening the fruit more quickly. August was downright hot, bringing sugars up rapidly. After taking a few fruit samples, however, it was clear that while sugars ran high so early in the season, acid levels were also high, which is more typical of a cool growing season. Picking started about 2 to 3 weeks early, but after September 3rd, the weather cooled, giving us a break between the white and red grape crush. Two weeks of cool, mild weather allowed the red varietals a little extra ripening time for added concentration and depth.

WINEMAKING: The Cabernet Sauvignon and Merlot grapes that make up our Estate Cabernet blend are grown on our two estate vineyards. The Cabernet Sauvignon is sourced from our Oakcross Vineyard in Oakville, in the heart of Napa Valley, where the district is renowned for producing full, lush, and elegantly structured Cabernet. The Merlot comes from our Hillview Vineyard just south of Yountville, where the variety develops an earthy firmness that complements Oakville Cabernet beautifully.

Fermentation was carried out over seven days in small, temperature-controlled stainless steel tanks at an average temperature of 80°F. Following pressing and settling, the young wine was transferred to small French oak barrels for extended aging. Twenty-three months in barrel initally contributed a sweet vanilla character that integrated seamlessly with the wine's natural black cherry and blackberry aromas and flavors.

Blending with the Merlot took place just prior to bottling, ensuring balance, depth, and harmony in the finished wine.

VARIETAL COMPOSITION
84% Cabernet Sauvignon
16% Merlot

APPELLATION
Napa Valley

ALC: 13.9%

AGING
23 months in French Oak

BOTTLING DATE
January 1995