Groth

1993 CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: A moderately wet, mild winter was followed by normal bud break in early Spring to kick off the 1993 harvest year. At times, severe rainfall during the flowering and berry set upset an otherwise perfect year. This resulted in low vineyard yields in many varieties: in some cases, up to a 30% reduction in tonnage. With lower crop levels hanging during a long, temperate season, the vines were able to concentrate more varietal intensity and depth into the grapes. The harvest allowed whites and reds to be brought into the winery at a reasonable and comfortable rate.

WINEMAKING: The Cabernet Sauvignon and Merlot grapes that make up our Estate Cabernet blend are grown on our two estate vineyards. The Cabernet Sauvignon comes from our Estate Cabernet Vineyard in Oakville, in the heart of Napa Valley, where the district is renowned for producing full, lush, and elegantly structured wines. The Merlot is sourced 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 of 80°F. Following pressing and settling, the wine was transferred to small French oak barrels for extended aging. Twenty-three months in barrel initially imparted a sweet vanilla character that integrated seamlessly with the wine's natural black cherry and blackberry aromas and flavors.

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

VARIETAL COMPOSITION
84% Cabernet Sauvignon
16% Merlot

APPELLATION
Napa Valley

ALC: 14.1%

AGING
23 months in French Oak

BOTTLING DATE
January 1996