Groth

1995 CABERNET SAUVIGNON

NAPA VALLEY

VINTAGE: 1995 was a very confusing year for vines and winemakers alike. Winter was like Spring, Spring like Winter, Summer like Fall, and Fall like Summer. A mild Winter resulted in an early bud-break followed by rain during set, which kept harvest levels low in many varieties. A cool summer provided long hang times for the grapes, intensifying the aromas, flavors, and colors. Overall, for Groth, quality was very high from a long and fruitful harvest.

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 of 80°F. After 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 depth, harmony, and a polished finish in the final wine.

VARIETAL COMPOSITION
82% Cabernet Sauvignon
18% Merlot

APPELLATION
Napa Valley

ALC: 13.9%

AGING
23 months in French Oak

BOTTLING DATE
January 1998