Groth

2000 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: Cool and long AGAIN! As with the 1998 and 1999 vintages, these two words describe the harvest of 2000. Due to coolness during the Spring and much of the Summer, the grapes retained much of their acidity, allowing us to let the grapes hang until true ripeness occurred. A brief heat wave in July rounded out the need for heat that pushed the grapes to beautiful sugars. Some rain in early Fall hastened some picking, but more agreeable weather in the late Fall gave the reds a bit more time to soften and develop the color and tannins we need for fine wines. Not until late October did the rains materialize in any great quantity.

WINEMAKING: The Cabernet Sauvignon and Merlot grapes that make up our Oakville Cabernet blend are grown on our estate-controlled vineyards. The Cabernet Sauvignon is sourced from the Oakville AVA in the heart of Napa Valley, a district renowned for producing full, lush, and elegantly structured Cabernet. The Merlot comes from our newer plantings in Oakville and 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. After pressing and settling, the young 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 balance, depth, and harmony in the finished wine.

VARIETAL COMPOSITION
76% Cabernet Sauvignon
24% Merlot

APPELLATION
Oakville

ALC: 14.2%

AGING
23 months in French Oak

BOTTLING DATE
January 2003