Groth

2001 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: An exceptionally cold spring was followed by a moderate summer, which allowed the grapes to mature gracefully during the warm months. Agreeable weather in late fall gave the Cabernet Sauvignon time to soften and develop the color and tannins needed for fine wines.

WINEMAKING: The Cabernet Sauvignon for this wine is grown on our estate-controlled vineyards in the Oakville AVA, in the heart of Napa Valley. This district is renowned for producing Cabernet Sauvignon of exceptional depth - wines that are full, lush, and elegantly structured.

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 contributed a sweet vanilla character that integrated seamlessly with the wine's natural black cherry and blackberry aromas and flavors.

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

VARIETAL COMPOSITION
84% Cabernet Sauvignon
16% Merlot

APPELLATION
Oakville

ALC: 13.8%

AGING
23 months, 50% new French Oak

BOTTLING DATE
January 2004