Groth

2003 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: A very cool and damp Spring got the vines off to a relatively slow start on their path to maturity. There were some occasional heat spikes in the Summer, which accelerated some of the vines to maturation. The weather cooled, and Fall turned out to be beautiful. The temperate Fall allowed the Merlot and Cabernet Sauvignon to reach a wonderful level of physiological maturity and to ripen on time. Overall quality was excellent with strong sugars, good acidities, great colors, and wonderful textures.

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

Fermentation was carried out over a ten-day period in small, temperature-controlled stainless steel tanks at an average temperature of 85°F. After pressing and settling, the young wine was transferred to small French oak barrels for aging. Twenty months in barrel contributed a sweet vanilla character that integrates seamlessly with the wine's natural black cherry and blackberry aromas and flavors.

Blending with Merlot occurred just prior to bottling, completing the balance and harmony of the finished wine.

VARIETAL COMPOSITION
81% Cabernet Sauvignon
19% Merlot

APPELLATION
Oakville

ALC: 14.3%

AGING
20 months, 50% new French Oak

BOTTLING DATE
August 2005