Groth

2005 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: The 2005 harvest was one of great extremes. A very wet Spring provided a lot of potential for a big harvest of very juicy fruit. A fantastic Indian Summer resulted in long hang times, which allowed the grapes to mature at a leisurely pace, giving us outstanding character, fabulous sugar/acid ratios, and outrageous color. It was a great year all around for reds. In retrospect, we found ourselves thinking back to the fantastic vintages of 1985, 1994, and 1995.

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
87% Cabernet Sauvignon
13% Merlot

APPELLATION
Oakville

ALC: 14.7%

AGING
20 months, 50% new French Oak

BOTTLING DATE
August 2007