Groth

2005 RESERVE CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

The 2005 vintage marks the return of Groth Reserve Cabernet Sauvignon after a long hiatus. For sixteen vintages, the vines from Block 1, at our Oakville "home" vineyard, produced grapes that made exquisite and memorable Reserve wines between 1983 and 1999. The Reserve block was pulled out and replanted in 2000 with new rootstocks, new clones, a new trellising system, and a new vine row orientation. The result of this huge investment in time, energy, and resources can be tasted in our 2005 Reserve Cabernet Sauvignon.

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 to acid ratios, and outrageous color. It was a great year all around for reds. In retrospect, we find ourselves thinking back to the fantastic vintages of 1985, 1994 and 1995. These wines will go down in the annals of great vintages as "real keepers".

WINEMAKING: All of the Cabernet Sauvignon for this wine comes from our Reserve block at the home ranch. In these vineyards, we carry out an intensive fruit selection process, beginning with a pre-veraison cluster thinning followed by two additional thinnings after veraison. Once harvested, the clusters are hand-sorted and destemmed without crushing. The individual berries then go through a second hand sort to ensure that only the finest fruit enters the fermenters.

A dedicated gravity flow, dual-level barrel cellar was built specifically for the Reserve Cabernet, allowing for the gentlest possible handling during élevage. The wine was aged for twenty-four months in one hundred percent new French oak barrels, developing exceptional depth, richness, and structure. It was then blended with fourteen percent Merlot from our Oakville Estate vineyard to enhance balance and complexity.

The finished wine was bottled in January 2008 exactly as it was, with no fining or filtration required.

VARIETAL COMPOSITION	APPELLATION	AGING
86% Cabernet Sauvignon	Oakville	24 months in 100% new French Oak,
14% Merlot	ALC: 13.9%	then 12 months in bottle