Groth

2006 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: A late cool spring delayed bud break. As it turned out, this fortuitous delay in bud break mitigated any damage that might have resulted from a record heat wave in early July. Mild, moderate temperatures followed, allowing the slowly developing berries to ripen over a very long period. We were blessed with a fantastic "Indian summer" during the entire month of October, allowing the grapes to reach optimum ripeness without the concern for "monster sugar".

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
79% Cabernet Sauvignon
21% Merlot

APPELLATION
Oakville

ALC: 14.9%

AGING
20 months, 50% new French Oak

BOTTLING DATE
July & August 2008