Groth

2007 RESERVE CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: Early bud break, bloom, and set suggested a very early year for wine grapes in 2007. The combination of little rain (60% of normal) and warm Spring temperatures resulted in early maturation of whites at lower sugars than we have seen in the past few vintages. Quality was high, yields were low. Cool weather during the early Fall delayed sugar accumulation in the reds, allowing us to leave the clusters on the vines for a long, slow maturation. This extended time on the vine leads to a marvelous balance of sugar/acidity/tannin with great aromatics/flavors. 2007 was a stunning vintage that gave us wonderful wine showing gobs of intensity and complexity.

WINEMAKING: All of the Cabernet Sauvignon for this wine comes from our Reserve block at the home ranch. These vineyards receive meticulous attention throughout the growing season, beginning with a pre-veraison cluster thinning followed by two additional thinnings after veraison to ensure optimal fruit quality. After harvest, the clusters are hand-sorted and destemmed without crushing, and the individual berries undergo a second hand sort so that only the finest fruit enters the fermenters.

A dedicated, gravity flow, dual-level barrel cellar was constructed specifically for our Reserve Cabernet program, allowing for exceptionally gentle handling during aging. The wine was matured for twenty-four months in one hundred percent new French oak barrels, then blended with fourteen percent Merlot from our Oakville Estate vineyard to enhance suppleness and aromatic depth.

The 2007 Reserve Cabernet shows the intrinsic black stone fruit character and soft tannin structure that define our Oakville, Napa Valley floor Cabernet.

VARIETAL COMPOSITION	APPELLATION	AGING
87% Cabernet Sauvignon	Oakville	22 months in 100% new French Oak,
13% Merlot	ALC: 14.9%	then 12 months in bottle