Groth

2009 RESERVE CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: The reds had a few issues out of the ordinary in 2009 that required a tremendous amount of time and energy in the vineyards. The steady warm days gave way to cooler weather and a rain incident like we have not seen since the Fall of 1989. Even though many of the red grapes were harvested prior to this rain event some Cabernet was still on the vine after the showers. Fortunately Cabernet is quite resistant to any collateral damage caused by the moisture and the grapes came through in great shape. This, of course, was a result of intense work in the vineyards to eliminate any fruit that might have been compromised by the rains. This thinning, in conjunction with both cluster and berry sorting in the cellar, resulted in big, rich, unctuous reds with outstanding color and depth.

WINEMAKING: All of the Cabernet Sauvignon for this wine comes from our Reserve Block here at the Estate. 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 ripeness and concentration. The Cabernet Sauvignon clusters are night-harvested so the fruit remains cool for sorting and cold soak.

Once brought into the winery, clusters are hand-sorted, then destemmed without crushing. The individual berries undergo a second-hand sort to ensure that only the highest quality fruit enters the small ten-ton fermenters. The must is cold-soaked for up to five days before fermentation begins.

After fermentation is complete, the wine is moved to our dedicated gravity flow, dual level Reserve barrel rooms for aging. The wine is racked barrel to barrel and aged for twenty two months in one hundred percent new French oak, developing depth, structure and refined oak integration.

The 2008 Reserve Cabernet Sauvignon displays the intrinsic black stone fruit nuances and the soft tannin structure that define our Oakville, Napa Valley floor Cabernet.

VARIETAL COMPOSITION	APPELLATION	AGING
95% Cabernet Sauvignon	Oakville	22 months in 100% new French Oak,
5% Merlot	ALC: 14.9%	then 12 months in bottle