Groth

2010 RESERVE CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: The 2010 harvest year was punctuated by a direct move from Spring into Fall. Summer consisted of several huge heat spikes that set records in Northern California. The cool weather we encountered during most of the growing season allowed the grapes to develop slowly, resulting in maturity at lower sugars and higher acidities at harvest. Coupled with this balance, the fruitiness of the grape was retained, resulting in exceptional aromas and flavors. However, the heat spikes did result in some vineyard issues. Large quantities of grapes were lopped off the vines to keep them from being harvested and brought into the winery. After all the hand-wringing that Mother Nature caused during the season, the 2010 harvest may actually go down as one of the most intriguing, most difficult, and best vintages of the early 21st century. The reds are stunning – amazing colors in wines that are soft, supple, and full-bodied.

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
90% Cabernet Sauvignon	Oakville	22 months in 100% new French Oak,
10% Merlot	ALC: 14.8%	then 12 months in bottle