Groth

2013 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: Mellow is the word that comes to mind to describe the vintage from a winegrowing and winemaker perspective. Fantastic is the word that comes to mind to describe the quality and bounty of the crop. Two outstanding years in a row – Mother Nature has blessed us again. Early bud break was followed by exceptional weather that continued through the entire season. There was no need to be frantic about picking – we were all very relaxed. We were able to pick when the grapes were at their finest, giving us fantastic fruit expression and outrageous color, bodacious tannin structure in the reds. 2013 will go down in the annals as one of the greats, along with 2012.

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 fruit is night-harvested, cluster sorted by hand, crushed, and transferred to small tanks for fermentation.

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 moved to small French oak barrels for aging. Twenty-two months in barrel contributed to a sweet vanilla character that integrated seamlessly with the wine's natural black cherry and blackberry aromas and flavors.

VARIETAL COMPOSITION
80% Cabernet Sauvignon
20% Merlot

APPELLATION
Oakville

ALC: 14.9%

AGING
22 months, 60% new French Oak

BOTTLING DATE
July 2015