Groth

2013 RESERVE 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. 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 outrageous color/bodacious tannin structure in the reds.2013 will go down in the annals as one of the greats, along with 2012.

WINEMAKING: All of the Cabernet Sauvignon for this wine comes from our Reserve Blocks 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. Cabernet Sauvignon clusters are night-harvested so the fruit remains cool for sorting and cold soak.

Clusters are hand-sorted, then destemmed without crushing. The individual berries undergo a second-hand sort to ensure that only the finest fruit goes into each small fermentation lot. The must is cold-soaked for up to five days before inoculation.

Once fermentation is complete, the wine is transferred to our dedicated dual-level Reserve barrel rooms for aging. It is racked barrel to barrel and aged for twenty-five months in one hundred percent new French oak, developing depth, richness, and refined structure.

All Cabernet Sauvignon from the Reserve Block is harvested as separate lots, and seventy-one percent of these lots were selected for the final blend. The wine is completed with twenty-four percent Merlot, adding suppleness and aromatic lift.

VARIETAL COMPOSITION	APPELLATION	AGING
76% Cabernet Sauvignon	Oakville	25 months in 100% new French Oak,
24% Merlot	ALC: 14.9%	then 12 months in bottle