Groth

2017 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: The 2017 growing season was one of extremes. We came into the year after one of the wettest winters on record — almost double our average rainfall. It was a good thing, as it was also one of the hottest summers on record. Thankfully, steady heat and abundant soil moisture allowed the vines to acclimate and grow beautifully without suffering any ill effects. The end result was a gloriously ripe and expressive crop — just the way we like it.

WINEMAKING: Set among centuries old oak trees and a mosaic of meticulously planted vineyards, Oakville has long been recognized as one of the world's preeminent wine regions. Here, soil and climate come together in perfect harmony, allowing us to craft Cabernet Sauvignon that is elegant, age worthy and deeply enjoyable. The fruit for this wine comes from our Oakville Estate and from carefully selected lots sourced from our grower neighbors.

The Cabernet Sauvignon 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, destemmed, mechanically sorted, crushed and fermented in small tanks. Fermentation was carried out over a seven to ten day period in small, temperature controlled stainless steel tanks at an average temperature of 80°F.

After pressing and settling, the young wine was transferred to a mix of new and second fill French oak barrels for eighteen months of aging, contributing structure, depth and refined oak character to the finished wine.

VARIETAL COMPOSITION	APPELLATION	AGING
86% Cabernet Sauvignon	Oakville	18 months, 40% new French Oak
14% Merlot		ALC: 14.6%