Groth

2017 RESERVE 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. 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: All of the Cabernet Sauvignon for this wine comes from our Reserve Blocks here at the Estate. These meticulously farmed vineyards receive a pre-veraison cluster thinning followed by two additional thinnings after veraison to ensure optimal concentration and balance. Cabernet Sauvignon clusters are night-harvested so the fruit remains cool for sorting and cold soak.

Clusters are first sorted in the field, then undergo a secondary hand sort at the winery. They are destemmed and mechanically sorted so that only the finest berries go into each small fermentation lot. The must is cold-soaked for up to three days prior to inoculation.

After fermentation is complete, the wine is transferred to our dedicated dual-level Reserve barrel rooms for aging. Individual barrel lots are aged separately for eight months, blended, and then the final blend is returned to the barrel for an additional fourteen months.

VARIETAL COMPOSITION	APPELLATION	AGING
91% Cabernet Sauvignon	Oakville	22 months in 100% new French Oak,
9% Merlot	ALC: 14.8%	then 14 months in bottle