Groth

2018 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: Long, late, and mild sums up the 2018 vintage. We started out with a cooler spring and slightly later than average bud break, but the conditions after bud break were quite pleasant — very little frost threat this year. Those warm and mild conditions held throughout the growing season. We did have a handful of 100+ days, but not more than normal. The later bud break translated into a harvest stretched out by continued mild conditions post-veraison, giving the grapes quite a bit of hang time for exceptional flavor development.

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
91% Cabernet Sauvignon
9% Merlot

APPELLATION
Oakville
ALC: 14.9%

AGING
18 months, 40% new French Oak
PICK DATES:
September 17 - October 31, 2018