Groth

40TH Vintage

2021 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

The 40th vintage of our Oakville Cabernet Sauvignon is a tribute to Groth's co-founder, Judith Mae Groth. Judy's influence on the style of Groth wines, the design of our winery and labels, our approach to hospitality and our exacting code of conduct cannot be overestimated. From the very beginning, Judy rightfully considered her role in establishing Groth Vineyards & Winery to be her most important professional achievement.

VINTAGE: Harvest began on August 30. It was smooth and evenly paced, without as many heat spikes as we've seen in recent Napa Valley vintages. Milder weather meant we could pick more gradually, and it gave the grapes plenty of time to ripen and develop deep color and flavor. Continuing drought meant the vines struggled to access water, and the result was smaller clusters and berries yielding wines with intense flavor.

WINEMAKING: The Cabernet Sauvignon for this wine comes from our sustainably farmed Oakville Estate along with carefully selected lots from longstanding grower partners. 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 90°F. After pressing and settling, the young wine was transferred to a mix of new and second-fill French oak barrels for nineteen months of aging, adding depth, structure, and refined oak character to the finished wine.

VARIETAL COMPOSITION
83% Cabernet Sauvignon
16% Merlot
1% Petit Verdot

APPELLATION
Oakville
ALC: 14.2%

AGING
19 months, 50% new French Oak
PICK DATES:
September 8 - October 11, 2021