Groth

2022 CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

VINTAGE: The 2022 growing season unfolded with early budbreak, limited rainfall, and higher-than-normal heat accumulation. After a brief spell of intense heat in early September, milder weather returned just as the first lots of Reserve Cabernet Sauvignon began arriving at the winery. Unscathed, the fruit showed exceptional quality, promising a vintage of remarkable depth, balance, and elegance.

WINEMAKING: The Groth Oakville Estate is nestled in the heart of Oakville, a breathtaking stretch of land framed by the Mayacamas Mountains to the west and the Vaca Range to the east. With vision and intuition — and in partnership with their esteemed neighbors — the Groth family helped establish the Oakville AVA, now recognized as one of the world's preeminent wine regions.

The Cabernet Sauvignon for this wine comes from our sustainably farmed Oakville Estate and from carefully selected lots contributed by 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 80°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
87% Cabernet Sauvignon
11% Merlot
2% Petit Verdot

APPELLATION
Oakville
ALC: 14.1%

AGING
19 months, 45% new French Oak
PICK DATES:
September 7 - October 17, 2022