Groth

2022 RESERVE 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: All of the Cabernet Sauvignon in this wine comes from our 12.10-acre Reserve Vineyard Blocks at our Oakville Estate. These blocks receive meticulous attention throughout the growing season, beginning with a pre-veraison cluster thinning followed by two additional passes after veraison to ensure optimal ripeness and concentration. Our Cabernet is harvested at night, keeping the berries cool and plump, easing conditions for picking crews, and preserving ideal temperatures for processing at the winery.

Clusters are first selected in the field, then undergo a secondary hand sort at the winery. After destemming, the grapes are mechanically sorted so that only the highest quality berries move forward into each small fermentation lot. Fermentation takes place in small, temperature-controlled stainless steel tanks at an average of 92°F, allowing for enhanced extraction and structure.

When 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 before blending, and the final blend is then returned to the barrel for an additional fourteen months, developing depth, harmony, and the refined character that defines our Oakville Reserve Cabernet.

VARIETAL COMPOSITION

95% Cabernet Sauvignon

3% Merlot

2% Petit Verdot

APPELLATION

Oakville

ALC: 14.2%

AGING

22 months in 100% new French Oak, then 14 months in bottle