

# 2023 OAKVILLE CABERNET SAUVIGNON

*Oakville, Napa Valley*

*The Groth Oakville Estate is nestled in the heart of Oakville, a breathtakingly beautiful place stretching between the majestic mountain bookends of the Mayacamas to the west and the Vaca range to the east.*

## VINTAGE:

The 2023 growing season kicked off following a higher-than-average rainy season in Napa Valley. The soil moisture gave us an incredible cover crop and increased biomass. Budbreak occurred later than usual this year due to a cool Spring and an overall late start to the season. Mild, even weather during the Summer allowed perfect ripening and the development of great berry flavor.

## WINEMAKING:

Our Cabernet is harvested at night to keep berries cool and avoid daytime heat, allowing earlier processing. Clusters are initially field-selected and hand-sorted at the winery, then destemmed and mechanically sorted to ensure only the best berries enter each small fermentation lot. Fermentation happens in small, temperature-controlled stainless-steel tanks at about 90°f.

## TASTING NOTES

The 2023 Groth Oakville Cabernet Sauvignon offers layers of dark fruit and subtle spice, with a deep ruby color, elegant structure, and firm yet silky tannins leading to a polished finish.

## ACCOLADES

93 pts, James Suckling  
92 pts, Antonio Galloni

## THE WINE

**Blending:** 87% Cabernet Sauvignon, 13% Merlot

**Aging:** 50% new French oak for 19 months

