



Groth

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. Overall, a stunning vintage and one for the ages.

HARVEST & WINEMAKING

Our Cabernet is harvested at night, ensuring the berries are plump, the crews are not battling the daytime heat, and the fruit will remain cool for processing earlier in the day. Clusters are initially selected in the field, then hand-sorted at the winery. They are destemmed, and the grapes are mechanically sorted, assuring only the best berries go into each small fermentation lot. Fermentation is carried out in small temperature-controlled stainless-steel tanks at an average of 90F.

TASTING NOTES

Color: Deep Ruby Red

Aromas: Crushed blackberry, rhubarb pie, dried straw, blueberry sauce, charred tomato, cocoa powder, grilled padron peppers

Palate: Dark plum, black tea, peppercorns, violets, Luxardo cherries, firm but silky tannins



Vineyard

Oakville Estate,
Oakville, Napa Valley

Soil

Gravelly Sandy Loam,
Clear Lake Clay

Pick Date

October 9-29, 2023

Varietal

87% Cabernet Sauvignon,
13% Merlot

Barrels

50% New French Oak

Aging

19 months

Alcohol

14.2%

Accolades

93 pts, James Suckling
92 pts, Antonio Galloni

Director of Winegrowing

Ted Henry