



Groth

2016 OAKVILLE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

“Home to prominent vineyards such as To Kalon, the (Oakville) AVA covers the breadth of the valley from East to West, resulting in some style differences. **But the sweet spot is the center fillet around the Oakville Grade Road and up into the western edge. From here, the Groth Cabernet Sauvignon Oakville 2016 is as good a deal as you can find in Napa Cabernet.**” — James Molesworth, Wine Spectator

VINTAGE: The 2016 harvest was on the early side of average with bud break happening about a week later than 2015. The growing conditions were excellent this year thanks in part to some later spring rains that recharged the groundwater right as the vines were coming out of dormancy. Overall, the summer was on the hotter side with a couple good heat spikes, allowing for full flavor maturity at an earlier pick date. Noteworthy characteristics of this vintage include ripe flavors and on-target acidity at lower than normal Brix (sugar levels).

HARVEST: The Cabernet Sauvignon fruit is grown on our Estate vineyards and those of several partner growers all within the Oakville AVA — in the heart of the Napa Valley. The fruit is night-harvested, cluster-sorted by hand, crushed, then fermented at our Oakville Estate winery. Coming from a diverse selection of vineyards, the fruit was harvested over the course of 23 days this season, showcasing the complexity and diversity within this compact AVA.

WINEMAKING: Fermentations were carried out over seven to 10 days in small, temperature-controlled stainless-steel tanks at an average temperature of 80° F. After pressing and settling, the wine was transferred to small French oak barrels for 18 months of aging.

WINEMAKER TASTING NOTES: The alluring dense, dark plum color of the 2016 Oakville Cabernet is the first indication of the rich extraction in this wine. Sweet aromas of blackberry tart, ripe plums and marzipan are complemented with a savory hint of toasted coriander seed. The palate opens smoothly, building to a rich, full mouthfeel — the young tannins hinting at a restrained power. A beautifully balanced acidity dances throughout — giving an undercurrent of freshness and a counterpoint to the sweetness of the new French oak, lifting the dark fruits and bringing forward ripe red berries. The finish is layered with baking spices, wild blackberries, and a hint of dried black currant. This wine is enjoyably exuberant now but has the fruit and structure to last another 15+ years should you desire. — Cameron Parry, Director of Winegrowing

PAIRING SUGGESTION: Braised short ribs with root vegetables or a big ol’ juicy hamburger will be excellent companions for this rich red wine. If meat isn’t for you, this Oakville Cabernet Sauvignon will also pair beautifully with a rich wild mushroom risotto.

KEY POINTS

- Oakville Appellation
- Cabernet Sauvignon 90%, Merlot 9%, Petit Verdot 1%
- Pick dates September 13 to October 8
- Aged in French oak barrels for 18 months, 40% new French oak
- Bottled in May 2018
- Accolades: 94 pts — Wine & Spirits | 93 pts, Editors’ Choice — Wine Enthusiast | 92 pts — Wine Spectator, James Suckling