



Groth

2016 RESERVE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

This wine represents the finest lots from the Reserve Block of the Groth family's Oakville Estate. The block is a nearly 28-acre band with a disproportionately high amount of chert, a hard and compact sedimentary rock comprising quartz crystals and fossils. The site's unique soil profile and ideal climate combine to produce the ultimate expression of Oakville — elegant and age-worthy wines from one of the world's top Cabernet appellations.

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 & WINEMAKING: All the Cabernet Sauvignon is from our 27.78-acre Reserve Block here at the Estate. In these vineyards, we do a pre-veraison cluster thinning followed by two post-veraison cluster thinning. Cabernet Sauvignon clusters are night harvested, ensuring that the berries are plump, the crews aren't battling the summer heat, and allowing the fruit to remain cool for processing earlier in the day. Clusters are initially selected in the field followed by a secondary hand sort at the winery. They are then de-stemmed 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. After fermentation is complete, barrel aging takes place in our dedicated, dual-level Reserve barrel rooms. Barrel lots are aged separately for eight months, blended, and the final blend is then aged for an additional 14 months. The 2016 Reserve Cabernet Sauvignon was aged for a total of 22 months in 100% new French oak barrels.

WINEMAKER TASTING NOTES: The density of the deep-garnet color hints at the extraction in this wine. Aromas of spiced cherries dominate the alluring nose, accompanied by cassis, dark plum, and a savory touch of anise. Smooth and juicy on the entry, the palate builds quickly with full mouthfeel and bright acidity. There is a clean elegant progression of lush plum, bright cherry, tart red currant all riding on abundant but not overpowering tannin. The spiced cherries make a reappearance late in the finish. Sit with this one for a while, get to know it, and enjoy the evolution. Elegantly powerful now, this will be a real stunner in 10-15 years.
— Cameron Parry, Director of Winegrowing

ACCOLADES: 96 pts, No. 4 on the Wine Spectator Top 100 Wines of 2019

KEY POINTS

Groth owns 165 vineyard acres in Napa Valley; 27.78 acres of Oakville Cabernet are designated as our Reserve Vineyard.

Soil: Yolo Loam, gravel strata

Rootstock: 039-16 and SO4

Clones: 7, 15 and 337

Trellis: Quadrilateral Cordon

Night-harvested: September 13-24, 2016



Blending: All the Cabernet from our Reserve block was harvested in eight separate lots; from that, five of the lots (65%) were used for the final blend.

Merlot: 9%, grown on our Hillview Vineyard

Barrels: 100% new French Oak

Coopers: Vernou, Boutes, Sylvain, Quintessence, Seguin Moreau, Radoux, Bel Air, Taransaud

Aging: 22 months in barrel; 14 months in bottle before release