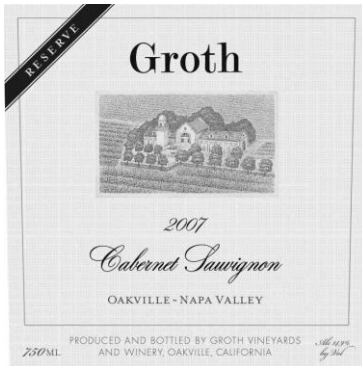




**Groth**  
VINEYARDS & WINERY  
*Rooted in Oakville*

**2007 RESERVE CABERNET SAUVIGNON**  
**OAKVILLE, NAPA VALLEY**



This is the third vintage from our historic Reserve vineyard after a replanting of the vineyards took us out of production for five vintages. The new rootstock, clones and trellising system and vine row orientation have proven to be the perfect combination of variables for the Groth Reserve Cabernet. Location is the paramount factor providing the perfect blend of diurnal temperatures, rainfall amounts and soil profiles for our winegrowing endeavors.

**Vintage:** Early bud break, bloom and set suggested a very early year for wine grapes in 2007. The combination of little rain (60% of normal) and warm Spring temperatures resulted in early maturation of whites at lower sugars than we have seen in the past few vintages. Quality was high, yields were low. Cool weather during the early Fall delayed sugar accumulation in the reds allowing us to leave the clusters on the vines for a long, slow maturation. This extended time on the vine leads to a marvelous balance of sugar/acidity/tannin with great aromatics/flavors. 2007 was a stunning vintage which gave us wonderful wine showing gobs of intensity and complexity.

**Harvest & Winemaking:** All of the Cabernet Sauvignon is from our Reserve block here at the home ranch. In these vineyards, we do a pre-veraison cluster thinning followed by two post-veraison cluster thinnings. Cabernet Sauvignon clusters are night harvested, allowing the fruit to remain cool for sorting and cold soak. Clusters are hand sorted, then de-stemmed without crushing; the berries go through a second hand sort, making sure only the best berries go into the small ten-ton fermenters. The must is cold soaked for up to five days. After fermentation is complete, barrel aging takes place in our dedicated, gravity-flow, and dual level Reserve barrel rooms. The wine is racked barrel to barrel and aged for 22 months in 100% new French oak.

The 2007 Reserve Cabernet Sauvignon shows the intrinsic black stone fruit nuances and the soft tannin structure that define our Oakville, Napa Valley-floor Cabernet.

**Key Points**

**Groth** owns a total of 165 acres of Napa Valley vineyard land. Of this total, 27.92 acres of Oakville, Napa Valley Cabernet Sauvignon 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** October 8-11

**Blending** all of the Cabernet Sauvignon from our reserve block was harvested as separate lots, with 53% of the lots selected for the final blend.

**14% Merlot** grown on our Hillview

**Barrels** 100% new French Oak

**Coopers** Vernou, Sylvain, Quintessence

**Aging** 22 months in barrel. All the Reserve Cabernet Sauvignon were blended in the cellar and aged together for approximately half of the total cellar time.