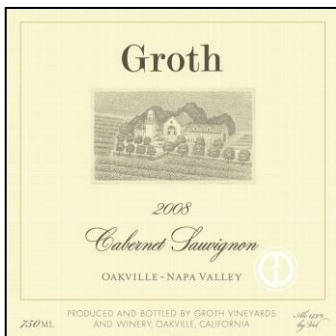




Groth
VINEYARDS & WINERY
Rooted in Oakville

2008 CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY



Vintage: WOW! Mother Nature threw almost everything at us in 2008 except a Summer hail storm! A stingy rainy season was followed by the worst frosts we have seen in over thirty years. Unusual weather patterns during bloom and set wreaked havoc with some varieties, greatly impacting tonnage yields. A few heat spikes were thrown in during the Summer for good measure, followed by a little bit of rain for some icing on the cake. All of this was assuaged somewhat by our typical “Indian Summer” of dry warm weather which allowed the red grapes to gracefully mature on the vines. Oh, I forgot - we had severe forest fires in June! **Through all of this the wines are quite lovely.** Low yields from smaller grapes and clusters that ripened at lower sugars are providing us with great balance, flavors and aromas. The reds are loaded with flavor and color that is expressing itself in the wines – a blessing for those folks who were very patient in the face of adversity. Overall, 2008 is another keeper!

Harvest: The Cabernet Sauvignon fruit is grown on our Estate controlled vineyards, in the Oakville AVA, in the heart of the Napa Valley. The Oakville District is renowned for its Cabernet Sauvignon and produces wines that are full, lush and very elegant.

Winemaking: Fermentation was carried out over a ten-day period in small, temperature-controlled stainless steel tanks at an average temperature of 85 F. After pressing and settling, the wine was transferred to small French oak barrels for aging. The sweet vanilla character derived from 22 months in the barrels blends well with the black cherry and blackberry flavors and aromas of the wine.

Winemaker tasting notes: The 2008 Cabernet Sauvignon is big and lush with huge gobs of fruit in the aroma and flavor. The texture of the wine is soft and supple, typical of Cabernet Sauvignons grown in our area of the Oakville AVA.

Menu suggestion: “A slab and a Cab”, Dennis Groth recommends you drink his Cabernet Sauvignon with steak.

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Key Points

- Oakville Appellation
- Cabernet Sauvignon 88%, Merlot 12%
- Aged in French oak barrels for 22 months, 65% new French oak.
- Bottled in July 2010
- Will age beautifully for the next 10-15 years