Groth

2000 OAKVILLE CABERNET SAUVIGNON

Vintage: Cool and long AGAIN! As with the 1998 and 1999 vintages these two words describe the harvest of 2000. Due to coolness during the Spring and much of the Summer the grapes retained much of their acididty allowing us to let the grapes hang until true ripeness occurred. A brief heat wave in July rounded out the need for heat that pushed the grapes to beautiful sugars. Some rain in early Fall hastened some picking but more agreeable weather in the late Fall gave the reds a bit more time to soften and develop the color and tannins we need for fine wines. Not until late October did the rains materialize in any great quantity. Overall, the vintage appears to be producing flavorful, crisp wines in quantities larger than in the past two vintages.

Vineyards: The Cabernet Sauvignon and Merlot grapes that make up our Oakville Cabernet blend are grown on our Estate controlled vineyards. The Cabernet Sauvignon is grown in the Oakville AVA, in the heart of the Napa Valley. The Oakville District is renown for its Cabernet and produces wines that are full, lush and very elegant. The Merlot is grown on our new plantings in Oakville and at our Hillview Vineyard, south of Yountville, where Merlot develops a wonderful earthy firmness that blends gracefully with Cabernets from Oakville.

Harvest:

Average Sugar:	23.6 Brix	pH: 3.57	
Acid:	0.54g/100ml	Pick dates:	10/06/00 to 11/6/00

Fermentation and Aging: Fermentation was carried out over a seven day period 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 aging. The sweet vanilla character derived from 23 months in the barrels blends well with the black cherry and blackberry flavors and aromas of the wine. Blending with the Merlot occurs just prior to bottling.

Finished Wine:

Bottling Date: January, 2002
100% Napa Valley
Blend: Cabernet, 76% (100% Oakville AVA)
Alcohol: 14.2 %

Sizes: 750ml, 1.5L, 3.0L, 6.0L
100% Produced & Bottled
Merlot, 24 % (5 % Hillview and 19% Oakcross)
Total Acidity: 0.62 g/100ml pH: 3.58

Winemaker's Comments: Our 2000 Oakville Cabernet Sauvignon continues our pursuit of excellence from the Oakville AVA. The wine shows the ultimate in character that we expect from our Oakville vineyards - full, rich aromas and flavors redolent of ripe stone fruits and dark berries. In the mouth, the wine is lush and soft with a subtle tannin backbone that will allow the wine to enhance its beauty with proper bottle age.

Menu Suggestions:

The intense black cherry flavors of the 2000 Cabernet will go beautifully with any red meat. The fat content in lamb, beef, sausages, and even buffalo, will help to control the tannin in a very young wine. Pasta with a red sauce, pizza, and burgers are all enhanced by the spicy aromas and good balance of fruit and oak flavors.