

# Groth

## 1999 OAKVILLE RESERVE CABERNET SAUVIGNON

**Vintage:** Cool! Long! As with the 1998 vintage these two words help describe the harvest of 1999. Due to coolness during the Spring and much of the Summer the grapes retained much of their acidity 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. As with 1998, a beautiful dry Fall gave the reds a bit more time to soften and develop the color and tannins that we need for fine wines. Overall, the vintage appears to be producing flavorful, crisp wines in smaller quantities (down 20-30%) compared to average yields.

**Vineyards:** The Cabernet Sauvignon and Merlot grapes that make up our Reserve Cabernet blend are grown on our two Estate vineyards. The Cabernet Sauvignon is grown exclusively at our Oakcross Vineyard in Oakville, in the heart of the Napa Valley. The Oakville District is renowned for its Cabernet and produces wines that are full, lush and very elegant. The Merlot is grown at both our Oakcross and Hillview Vineyards. The Merlot from these vineyards adds a wonderful earthy firmness to our Cabernets from the Oakville area.

**Harvest:**

Average Sugar:	23.7 Brix
Acid:	0.48 g/100ml
pH:	3.80
Pick dates:	10/25 to 11/2/99

**Fermentation and Aging:** After selective picking in the vineyard and intense hand sorting at the crusher, fermentation was carried out over a seven day period in small, temperature-controlled stainless steel tanks at an average temperature of 85 F. After pressing and settling, both the Cabernet and Merlot were transferred to new French Nevers oak barrels for aging. The sweet vanilla character derived from 24 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:	February 2002
Sizes:	750ml, 1.5L, 3.0L, 6.0L
Bottle Age:	12 months
100% Napa Valley	100% Estate Grown, Produced & Bottled
79% Cabernet, Oakcross Vyd.	12% Merlot Oakcross & 9% Hillview Vyd.
Total Acidity: 0.70 g/100ml	Alcohol: 13.7%

**Winemaker's Comments:** Our Reserve Cabernet is distinguished from our Estate Cabernet at the very beginning in the vineyard. Selected portions of our Oakcross Vineyard are allowed further ripening time in order to intensify the rich cherry/berry characters that define our vineyard site. Further selection in the vineyard and at the winery result in distinctive notes of plum, black cherry, vanilla and spice which are apparent in the extraordinary aroma and flavor profile of this Reserve vintage. A firm yet supple tannin backbone promises exceptional development and complexity from extended bottle aging.

**Menu Suggestions:** The intense black cherry flavors of the 1999 Cabernet Reserve 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 red sauce, pizza and burgers are all enhanced by the spicy aromas and good balance of fruit and oak flavors.