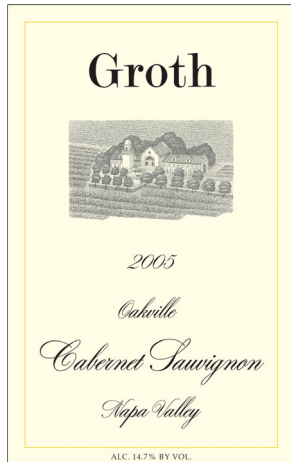


# Groth

VINEYARDS & WINERY

*Rooted in Oakville*



## 2005 CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

**Vintage:** The 2005 harvest was one of great extremes. A very wet Spring provided a lot of potential for a big harvest of very juicy fruit. A fantastic Indian Summer resulted in long hang times which allowed the grapes to mature at a leisurely pace giving us outstanding character, fabulous sugar/acid ratios and outrageous color. It was a great year all around for reds. In retrospect we find ourselves thinking back to the fantastic vintages of 1985, 1994 and 1995. These wines will go down in the annals of great vintages as “real keepers”!

**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 20 months in the barrels blends well with the black cherry and blackberry flavors and aromas of the wine.

**Winemaker Tasting notes:** The 2005 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. Patience during bottle aging will reward the “steward” with an outstanding bottle over the next 10 to 15 years.

**Menu suggestion:** “I enjoy a glass of Oakville Cabernet with a grass-fed, roasted New York steak and a potato-butternut squash gratin.” Kimball Jones, Culinary Director.

### Key Points

- Oakville Appellation
- Cabernet Sauvignon 83%, Merlot 17%
- Aged in French oak barrels for 20 months, 50% new French oak.
- Lush flavors with subtle tannin backbone
- Bottled in July/August 2007
- Will age beautifully for the next 10-15 years

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