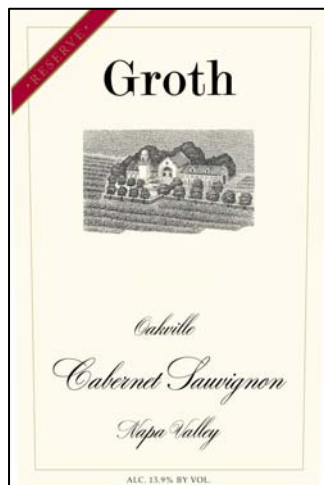




**Groth**  
VINEYARDS & WINERY  
*Rooted in Oakville*



## **2005 RESERVE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY**

The 2005 vintage marks the return of Groth Reserve Cabernet Sauvignon after a six vintage hiatus. For sixteen vintages the vines from Block 1, at our Oakville “home” vineyard, produced grapes that made exquisite and memorable Reserve wines between 1983 and 1999. The Reserve block was pulled out and replanted in 2000 with new rootstocks, new clones, new trellising system and a new vine row orientation. The result of this huge investment in time, energy and resources can be tasted in our 2005 Reserve Cabernet Sauvignon.

**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 to 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 & 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. Once harvested the grape clusters are hand sorted and de-stemmed without crushing. The berries then go through a second sort to make sure only the best goes into the fermenters. A dedicated, gravity-flow, dual-level barrel cellar was built for the Reserve Cabernet. The wine was aged for 24 months, in 100% new French oak barrels and blended with 14% Merlot from our Oakville Estate vineyard.

The 2005 Reserve Cabernet shows the intrinsic black stone fruit nuances and the soft tannin structure of Oakville, Napa Valley-floor Cabernet Sauvignon.

### **Key Points**

- Oakville Appellation
- 86% Cabernet Sauvignon, 14% Merlot
- Cluster and berry sorted by hand
- Aged in French oak barrels for 24 months, 100% new French oak.
- Bottled in January 2008 “as is” – no fining or filtration needed
- Will age beautifully for the next 10-15 years

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