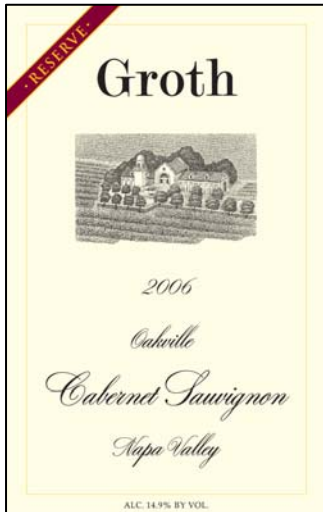




Groth
VINEYARDS & WINERY
Rooted in Oakville

2006 RESERVE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY



We have hit another “home run” for the Groth Reserve program with the 2006 vintage. Our inaugural “return release” of the 2005 Reserve was a smashing success and the 2006 Reserve continues as a stunning reminder of how special our Reserve program is. For sixteen vintages, from 1983 to 1999, the grapes from Block 1 at our Oakville “home” vineyard produced grapes that made exquisite and memorable Reserve wines. The Reserve block was replanted in 2000 to new rootstocks, new clones, a new training/trellising system and a new vine row orientation. The result of this huge investment in time, energy and resources can be easily seen in our two initial offerings of this stupendous wine.

Vintage: A late cool spring delayed bud break. As it turned out, this fortuitous delay in bud break mitigated any damage that might have resulted from a record heat wave in early July. Mild, moderate temperatures followed allowing the slowly developing berries to ripen over a very long period. We were blessed with a fantastic “Indian summer” during the entire month of October allowing the grapes to reach optimum ripeness without the concern for “monster sugar”.

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 2006 Reserve Cabernet shows the intrinsic black stone fruit nuances and the soft tannin structure that define our Oakville, Napa Valley-floor Cabernet. The wine has been bottled “as is” – no fining or filtration needed!

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 2009 “as is” – no fining or filtration needed
- Will age beautifully for the next 10-15 years