

Groth

VINEYARDS & WINERY

OAKVILLE CABERNET COLLECTION

2005 - 2006 - 2007

This three vintage collection of Groth Cabernet Sauvignon showcases the Cabernet Sauvignon fruit grown on our Estate controlled vineyards, in the Oakville AVA, in Napa Valley. The Oakville District is renowned for its Cabernet Sauvignon and produces wines that are full, lush and very elegant. The winery stored the wines at bottling then repacked for this vertical collection.

2005 Groth Cabernet Sauvignon, Oakville

Color: Beautiful ruby red, with touch of age at the edges.

Aromas: Lovely bottle bouquet up front, with the oak, fruit, and age qualities integrating well. Notes of sweet leather and tobacco, with hint of lively red fruit.

Mouth: Excellent texture on the palate with pleasant acidity balancing sweet red fruit and lush tannins. A complex and rich wine with a long finish.

Good for 3-5 more years

Harvest: A year of extremes, with a very wet Spring and long Indian Summer.

Picked: 10/5 to 10/28/2005 Brix: 26.0

Merlot: 17% Alcohol: 14.7%

2006 Groth Cabernet Sauvignon, Oakville

Color: Deep, concentrated garnet core moving to light ruby reflections on the rim.

Aromas: Just a touch of floral in front, moving into notes of cassis and licorice with a subtle hint of black tea. Impressive youthfulness at this stage.

Mouth: Wonderful extraction, with large, supple tannins and dark, black fruit. Rich and powerful mouthfeel and lingering finish.

Good for 5-10 more years

Harvest: A cool spring which delayed bud break, and a record heat wave in July, breaking into mild moderate temperatures for harvest.

Picked: 10/5 to 10/31/2006 Brix: 26.0

Merlot: 21% Alcohol: 14.9%

2007 Groth Cabernet Sauvignon, Oakville

Color: Rich ruby color, with orange and garnet reflections at the rim.

Aromas: Rich, inviting character, with warm, toasty oak and notes of vanilla and baking spice. Just a touch of beeswax and dried herb as well.

Mouth: Great fruit with well integrated tannins. Youthful and bright, with sweet plum and baking spice. Lots of vanilla and oak with mouthwatering acidity indicate excellent aging potential.

Good for 10-12 more years

Harvest: Dry year, and warm spring temperatures resulted in low yields. Cool Fall weather allowed for extended hang time, with fruit having a marvelous balance of sugar, acidity, tannin, with great aromatics and flavors.

Picked: 9/29 to 10/11/2007 Brix: 26.2

Merlot: 20% Alcohol: 14.9%