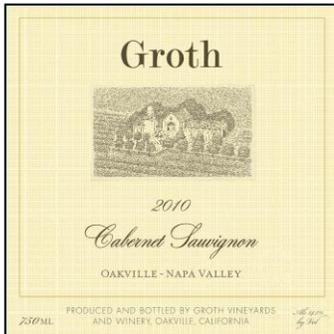




**Groth**  
VINEYARDS & WINERY  
*Rooted in Oakville*

## 2010 CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY



**Vintage:** The 2010 harvest year was punctuated by a direct move from Spring into Fall. Summer basically consisted of several huge heat spikes that set records in Northern California. The cool weather we encountered during most of the growing season allowed the grapes to develop slowly resulting in maturity at lower sugars and higher acidities at harvest. Coupled with this balance, the fruitiness of the grape was retained resulting in exceptional aromas and flavors. However, the heat spikes did result in some vineyard issues. Large quantities of grapes, were lopped off the vines to keep them from being harvested and brought into the winery. After all the hand wringing that Mother Nature caused during the season, the 2010 harvest may actually go down as one of the most intriguing, most difficult and the best vintages of the early 21st century. The reds are stunning – amazing colors in wines that are soft, supple and full bodied. Amazing results from an amazing year!

**Harvest:** The Cabernet Sauvignon fruit is grown on our Estate controlled vineyards, in the Oakville AVA, in the heart of the Napa Valley. The fruit is night harvested, cluster sorted by hand, crushed and put into small tanks for fermentation.

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

**Winemaker tasting notes:** The 2010 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.

**Menu suggestion:** “A slab and a Cab”, Dennis Groth recommends you drink his Cabernet Sauvignon with steak.

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### Key Points

- Oakville Appellation
- Cabernet Sauvignon 81%, Merlot 19%
- Pick dates October 15 to 27
- Aged in French oak barrels for 22 months, 60% new French oak.
- Bottled in July 2012