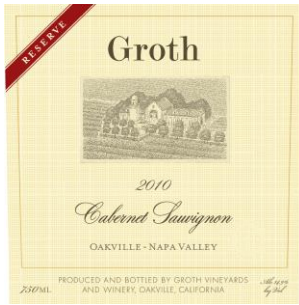




Groth
VINEYARDS & WINERY
Rooted in Oakville

2010 RESERVE CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY



This is the sixth vintage from our historic Reserve vineyard after a replanting of the vineyards took us out of production for five vintages. The rootstock, clones, trellising system and vine row orientation have proven to be the perfect combination of variables for the Groth Reserve Cabernet. Location is the paramount factor providing the perfect blend of diurnal temperatures, rainfall amounts and soil profiles for our winegrowing endeavors

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 & Winemaking: All of the Cabernet Sauvignon is from our 27.78 acre Reserve Block here at the Estate. In these vineyards, we do a pre-veraison cluster thinning followed by two post-veraison cluster thinning. Cabernet Sauvignon clusters are night harvested, allowing the fruit to remain cool for sorting and cold soak. Clusters are hand sorted, then de-stemmed without crushing; the berries go through a second hand sort, making sure only the best berries go into the small ten-ton fermenters. The must is cold soaked for up to five days. After fermentation is complete, barrel aging takes place in our dedicated, gravity-flow, and dual level Reserve barrel rooms. The wine is racked barrel to barrel and aged for 22 months in 100% new French oak. The 2010 Reserve Cabernet Sauvignon shows the intrinsic black stone fruit nuances and the soft tannin structure that define our Oakville, Napa Valley-floor Cabernet.

Key Points

Groth owns 165 acres of Napa Valley vineyard land. Of this total, 27.78 acres of Oakville, Napa Valley Cabernet Sauvignon are designated as our Reserve vineyard.

Soil Yolo Loam, gravel strata

Rootstock 039-16 and SO4

Clones 7, 15, and 337

Trellis Quadrilateral Cordon

Night harvested October 19-21

Blending all of the Cabernet Sauvignon from our Reserve Block was harvested as separate lots, 60% of the lots selected for final blend.

10% Merlot grown on our Hillview vineyard

Barrels 100% new French Oak

Coopers Vernou, Sylvain, Quintessence

Aging 22 months in barrel. The Reserve lots were blended in the cellar, and aged together for approximately half of the total cellar time.