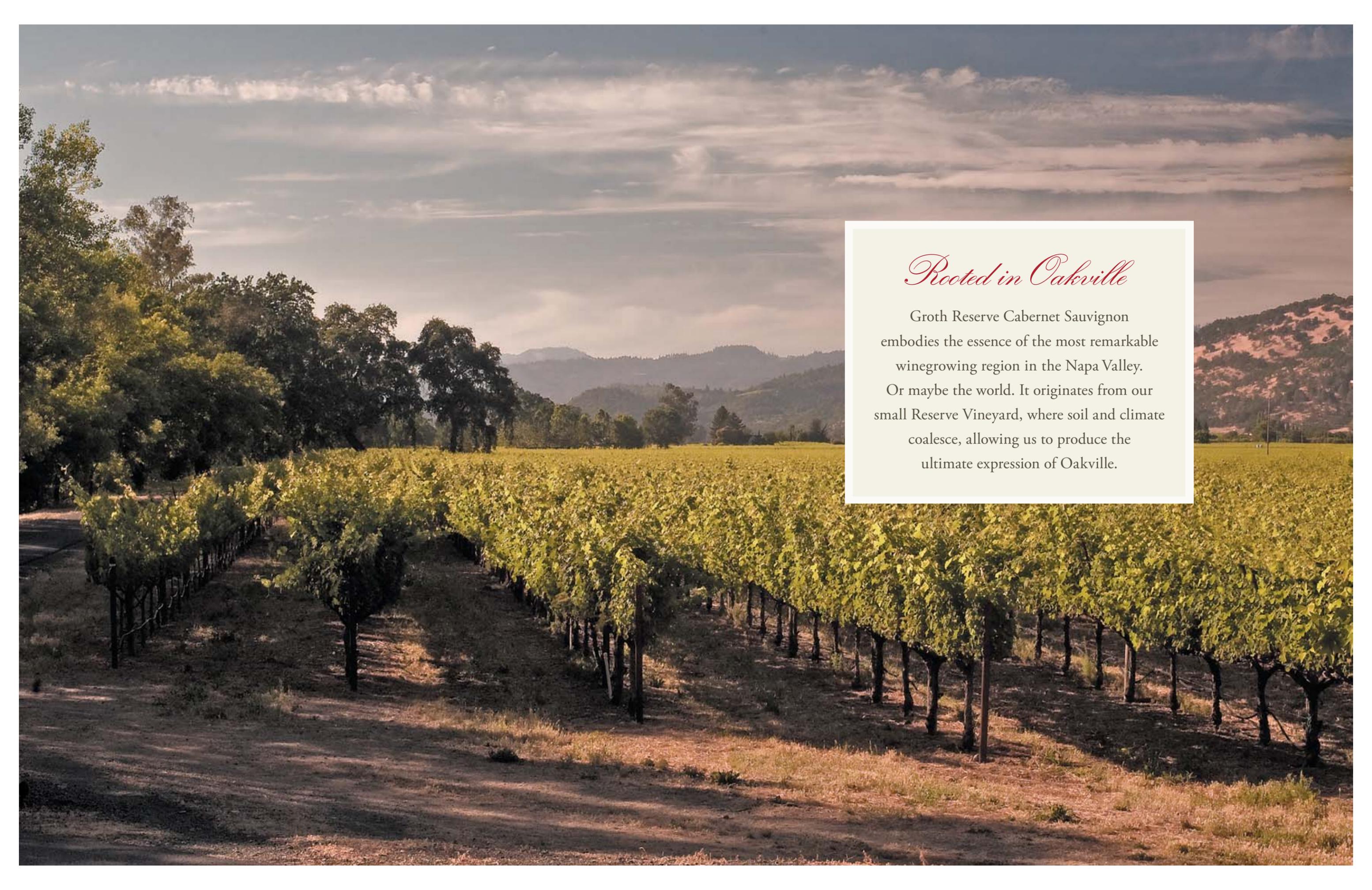




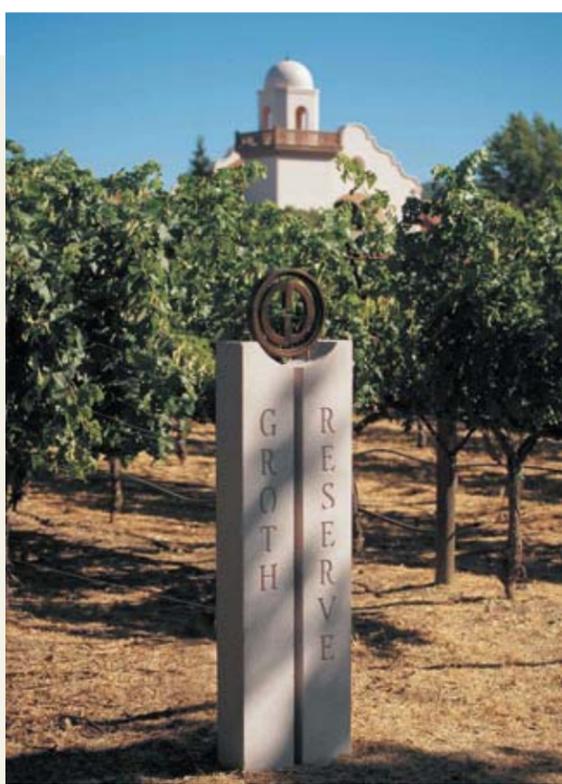
“OUR HOME, FAMILY  
AND VINES ARE IN OAKVILLE.  
ROOTED IN OAKVILLE IS WHERE  
WE ARE AND WHERE WE  
INTEND TO STAY.”

—DENNIS GROTH, OWNER



## *Rooted in Oakville*

Groth Reserve Cabernet Sauvignon embodies the essence of the most remarkable winegrowing region in the Napa Valley. Or maybe the world. It originates from our small Reserve Vineyard, where soil and climate coalesce, allowing us to produce the ultimate expression of Oakville.



### THE VINEYARD'S ULTIMATE EXPRESSION.

The Groth family has produced Reserve Cabernet Sauvignon from their Reserve Vineyard in Oakville since 1983. Location is the paramount factor providing the perfect blend of diurnal temperatures, rainfall amount and unique soil profiles. Wanting to realize the full potential of the site, the vineyard was replanted in 1999, updating the rootstock, clones and trellising system.

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#### The Vineyard

Area: 27.78 acres

Soil: Yolo loam, gravel strata

Rootstock: 039-16 and SO4

Clones: 7, 15 and 337

Trellis: Quadrilateral cordon

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### RARE EARTH.

The Groth Reserve Cabernet Sauvignon Block is an anomaly within the greater 165 acres that comprise Groth Vineyards. While considering why the Groth Reserve Block seems to be restricted to a narrow band of vineyard totaling just 27.78 acres, geologist David Howell made an insightful observation, having to do with the composition of the soil itself. That soil is made up of a disproportionately high amount of chert, a hard and compact sedimentary rock, consisting dominantly of very small quartz crystals and small radiolarian fossils.

“In this small section of the vineyard, I noted a large number of red chert rock fragments,” Howell said.

“IN THIS SMALL SECTION OF THE VINEYARD,  
I NOTED A LARGE NUMBER OF RED CHERT ROCK FRAGMENTS ...  
CALL IT THE GROTH SWEET SPOT.”

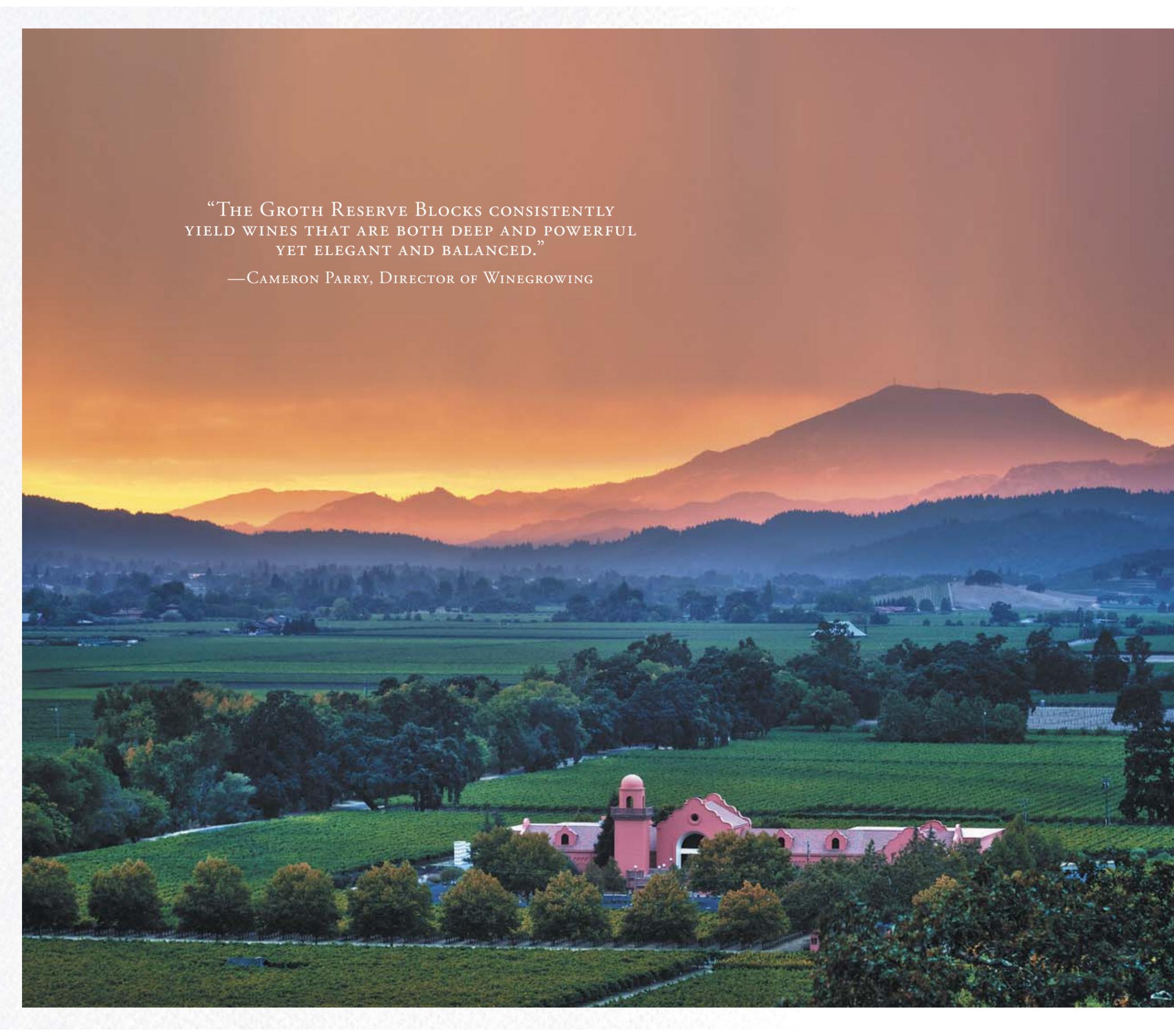
—DAVID HOWELL, GEOLOGIST

CO-AUTHOR OF *THE WINEMAKER'S DANCE: EXPLORING TERROIR IN THE NAPA VALLEY*

“The search for the source of the chert led to Chiles Valley in the Lake Hennessey drainage basin. Putting a number of other observations together, my hypothesis is that a huge alluvial fan exited out from the mouth of the Hennessey basin. With the subsequent rising of the Mayacamas Mountains, all but a thin sliver of this large alluvial fan—call it the ‘Groth Sweet Spot’—has

been swept away by ancestral Napa River drainages into San Pablo Bay and beyond.”

What remains is some of the most precious land in Oakville and Groth Reserve Cabernet Sauvignon bears witness as a remarkable wine that could only come from vines nurtured in the soil resulting from this unique confluence of geologic events.



“THE GROTH RESERVE BLOCKS CONSISTENTLY  
YIELD WINES THAT ARE BOTH DEEP AND POWERFUL  
YET ELEGANT AND BALANCED.”

—CAMERON PARRY, DIRECTOR OF WINEGROWING

## OAKVILLE. LIKE YOU’VE NEVER TASTED IT BEFORE.

The journey of Groth Vineyards began in 1981 when Dennis and Judy Groth, natives of the Santa Clara Valley, changed life’s course and bought 121 acres of vineyards in Oakville. In 1982 they acquired another 44 acres south of Yountville and in that same year made Cabernet Sauvignon, Chardonnay and Sauvignon Blanc.

Instrumental to our success are the members of the Groth family and extended family. Vineyard Manager Ben Benson has been at Groth since the beginning, managing each vine according to its individual needs. Michael Weis, Groth’s winemaker since 1994 and now Winemaker Emeritus, embraces a philosophy that employs cutting-edge winemaking techniques while understanding and respecting the character of the estate’s disparate vineyards. His recent successor, winemaker Cameron Parry, was hired in 2014 and is now Director of Winegrowing. Dennis and Judy Groth, along with their children Elizabeth, Suzanne and D. Andrew, continue to own and operate the winery.

## THE WINERY. THE ARTISTS’ WORKSHOP.

All of the Cabernet Sauvignon is from our 27.78-acre Reserve Vineyard here at the estate. In these vineyards we do a pre-veraison cluster thinning followed by two post veraison cluster thinnings. Cabernet Sauvignon clusters are harvested at night, allowing the fruit to remain cool for sorting and cold soaking. They are sorted by hand then de-stemmed without crushing; the berries go through a second hand-sorting, making sure only the best berries go into each small fermentation lot. The must is cold soaked for up to five days, prior to inoculation. After fermentation is complete, barrel aging takes place in our dedicated, dual-level Reserve barrel rooms. The wine is racked barrel to barrel and aged for 25 months in 100% new French oak.

“THE 2013 RESERVE HAS LOTS OF SWEET RIPE FRUIT, LUSH TANNINS AND BODACIOUS COLOR THAT IS ABSOLUTELY ENJOYABLE NOW, YET WILL AGE EASILY 15 TO 20 YEARS ... FOR THOSE WHO HAVE THE PATIENCE.”

—MICHAEL WEIS, WINEMAKER EMERITUS

## 2013 Reserve Cabernet Sauvignon, Oakville—Napa Valley

### The Vineyard

**Area:** 27.78 acres

**Soil:** Yolo loam, gravel strata

**Rootstock:** 039-16 and SO4

**Clones:** 7, 15 and 337

**Trellis:** Quadrilateral cordon

### The Harvest

Early bud break was followed by exceptional weather that continued through the entire season. Picking commenced at a relaxed pace, when grapes were at their finest, block by block. Outrageous color and tannin structure made the 2013 a fantastic vintage that ripened in a mellow fashion.

**Night Harvested:** October 1–3

### The Wine

**Blending:** All of the Cabernet Sauvignon from our Reserve Vineyard was harvested as separate lots, 71% of the lots were selected for final blend.

**Merlot:** 24% grown on our Hillview Estate

**Barrels:** 100% new French Oak

**Coopers:** Vernou, Sylvain, Quintessence

**Aging:** 25 months in barrel. All the lots were blended in the cellar and aged together for 16 months.

