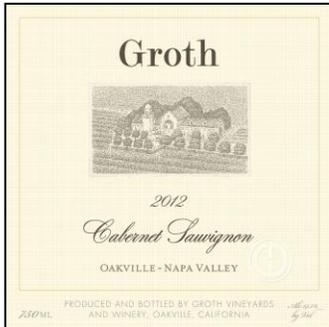




Groth
VINEYARDS & WINERY
Rooted in Oakville

2012 CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY



Vintage: “Perfect, classic, abundant” describe the 2012 vintage. Quality and quantity were in great supply in the 2012 harvest. Beautiful Spring, Summer and Fall weather highlighted the growing season. With very few concerns, winegrowers and winemakers were able to sit back and allow Mother Nature to strut her stuff – and strut she did. The vintage was, literally, a mirror image of the classic 2005 vintage; climate-wise, yield-wise and quality-wise. Great aroma development, phenomenal extraction and unctuous flavors were the result of patience and creativity. We made some memorable wines from a spectacular vintage. It is one for the ages. Michael Weis, Director of Winemaking

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 2012 Cabernet Sauvignon shows off a beautiful dark cherry color in the glass with aroma notes of plums, dried cherries, and toasted hazelnuts. The mouthfeel is round and juicy with firm full tannins, rich fruit flavors of huckleberry and a dried cherry sweetness fade into the warm spicy finish with hints of blackberry.

Menu suggestion: Red meat loves Cabernet, that is for sure, but a big steak isn’t obligatory. This wine with its big fruit and balanced structure will pair quite well with just about any richly flavored protein heavy dish. Cameron Parry, Winemaker

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Key Points

- Oakville Appellation
- Cabernet Sauvignon 88%, Merlot 12%
- Pick dates September 28 to October 26
- Night Harvest
- Aged in French oak barrels for 22 months, 65% new French oak.
- Bottled in July 2014