



Groth

VINEYARDS & WINERY

Rooted in Oakville

2013 CABERNET SAUVIGNON

Vintage: Mellow is the word that comes to mind to describe the vintage from a winegrowing and winemaker perspective. Fantastic is the word that comes to mind to describe the quality and bounty of the crop. Two outstanding years in a row – Mother Nature has blessed us again. Early bud break was followed by exceptional weather that continued through the entire season. There was no need to be frantic about picking – we were all very relaxed. We were able to pick when the grapes were at their finest, giving us fantastic fruit expression and outrageous color, bodacious tannin structure in the reds. 2013 will go down in the annals as one of the greats along with 2012. Two in a row – WOW! Michael Weis, Winemaker Emeritus

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: Deep dark plum red in color, this 2013 Cabernet Sauvignon shows rich aromas of cassis, ripe dark cherries, black currants, cedar, and a hint of bay leaf. The mouthfeel is youthful and exuberant with bright acidity and bold tannins, a round oak sweetness, fruit flavors of plum and blackberry, and an intriguing savory note. The massive structure results in a remarkably long rich finish.

Menu suggestion: The abundance of big tannins this vintage beckon for a richly marbled bone-in rib eye, perfectly seared and dusted with salt and pepper. Should you not find that in your ice box, this Cabernet Sauvignon will be right at home with a big juicy cheeseburger too. Cameron Parry, Director of Winegrowing

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Key Points

- Oakville Appellation
- Cabernet Sauvignon 80%, Merlot 20%
- Pick dates September 19 to October 11
- Night Harvest
- Aged in French oak barrels for 22 months, 60% new French oak.
- Bottled in July 2015