



Groth
VINEYARDS & WINERY
Rooted in Oakville

2014 RESERVE CABERNET SAUVIGNON
OAKVILLE, NAPA VALLEY

The 2014 Groth Reserve Cabernet Sauvignon is Cameron Parry's first vintage with Groth Vineyards & Winery. Cameron's dedication to showcasing the unique characteristics of our Reserve vineyard makes him the perfect successor to long-time winemaker Michael Weis, guaranteeing continuity of style and quality in all future Groth releases. We are excited to share his experience and enthusiasm with you.

Vintage: Warm, steady, and stable best sums up the 2014 vintage. Warm spring rains, setting everything up for a near ideal growing season. Summer and the vine growth progressed very smoothly with no notable heat spikes or really any worrisome weather at all. In fact, the weather during the critical period of ripening following veraison was ridiculously stable. For about a six-week stretch we saw a high around 85° F and a low around 55° F - perfect conditions! All this wonderful weather meant that the grapes ripened in a very predictable fashion allowing us to target optimal ripeness. With wonderful pacing of the harvest, we never had our hand forced by Mother Nature. The results of all this great weather are wines that show the richness and ripeness of the season while retaining the purity of fruit character, a crisp freshness, and lovely depth. Along with 2012 and 2013, this vintage makes for quite the trifecta.

Harvest & Winemaking: All 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 initially sorted in the field followed by a secondary hand sort at the winery. They are then de-stemmed and the grapes are mechanically sorted assuring only the best berries go into each small fermentation lot. The must is cold soaked for up to three days prior to inoculation. After fermentation is complete, barrel aging takes place in our dedicated, dual-level Reserve barrel rooms. Barrel lots are aged separately for 8 months, blended, and the final blend is then aged for an additional 14 months. The 2014 Reserve Cabernet Sauvignon is aged for a total of 22 months in 100% new French oak barrels.

Tasting Notes: Intense deep garnet in the glass, this Reserve Cabernet Sauvignon opens with aromas of sweet plum and black cherry, complemented by oak spice notes of nutmeg, anise and vanilla. A smooth entry on the palate builds quickly into lush, ripe, dark cherry and black currants, backed up with sweet oak and an excellent tannin structure.

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 September 22 – October 1



Blending all the Cabernet Sauvignon from our Reserve Block was harvested as separate lots, 64% of the lots were selected for final blend.

2% Merlot of which 100% grown on our Hillview Estate

Barrels 100% new French Oak

Coopers Vernou, Boutes, Sylvain, Quintessence, Seguin Moreau, Radoux

Aging 22 months in barrel; 14 months in bottle