

GROTH VINEYARDS

2019

GROTH 'RESERVE' OAKVILLE CABERNET SAUVIGNON

OAKVILLE • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

The 2019 growing season was fairly cool and steady until about mid-August, when a nice long heat wave brought just the “kick in the pants” the grapes needed to start ripening. After that initial heat, the weather turned variable with long, mild stretches punctuated with intense but brief heat spells.

Wine Making

All the Cabernet Sauvignon in this wine is from our 27.43-acre Reserve Vineyard at our Oakville Estate. In these blocks, we do a pre-veraison cluster thinning followed by two postveraison cluster-thinning passes. Cabernet clusters are harvested at night, ensuring the berries are plump, the crews aren't battling the summer heat, and the fruit will remain cool for processing earlier in the day. Clusters are initially selected in the field, followed by a secondary sorting by hand at the winery.

Food Suggestions

Pairs well with grilled rib-eye, braised short ribs or a roast leg of lamb would pair beautifully with this wine. Grilled portobellos or a rich wild mushroom risotto are also excellent options.

TASTING NOTES

Deep and pure ruby in color, this wine has an abundance of enticing aromas: beginning with boysenberry and blueberry pie, and leading to pastry cream, a bit of toast and a hint of menthol. On the palate, the tannin is supple and smooth. Flavors of blueberry and blackberry first greet the taste buds, leading to notes of chocolate-covered cherries and a fruit-driven finish that pops.

Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14.6
- Class: Red

REVIEWS

Jeb Dunnuck | 94+ Points

Wine Spectator | 94 Points

GROTHWINES.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

