

GROTH VINEYARDS

2018

GROTH OAKVILLE CABERNET SAUVIGNON

OAKVILLE • NAPA VALLEY • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

A breathtakingly beautiful place set among centuries-old oak trees and a patchwork of meticulously planted vineyards, Oakville has become recognized as one of the world's preeminent wine regions. Here soil and climate coalesce, allowing us to produce elegant, age-worthy and immensely enjoyable Cabernet Sauvignon.

Wine Making

Fermentation was carried out over a seven- to 10-day period in small, temperature-controlled stainless-steel tanks at an average temperature of 80° F. After pressing and settling, the wine was transferred to a mix of new and second fill French oak barrels for 18 months of aging.

Food Suggestions

Pairs well with wood-grilled flat iron steak with caramelized root vegetables pairs beautifully with this wine. It is also a delicious choice with a cacio e pepe pasta. The cheese and black pepper are a perfect match to the richness of the Cabernet.

TASTING NOTES

The 2018 Oakville Cabernet Sauvignon is an attractive ruby-garnet color that is strikingly intense. When swirled in the glass, it unleashes an array of aromas. The initial blueberry and fresh blackberry aromas are joined with rose petal, black tea, cigar box and baking spices. When tasting the wine, the texture is immediately noteworthy. It is at the same time extremely soft but also rich and balanced. Flavors of toast and vanilla mingle with blackberry and tart red currant, then transition to a juicy and long finish.

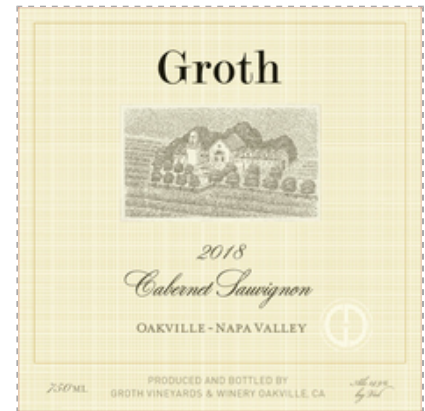
Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Sustainable
- ABV%: 14.9
- Class: Red

REVIEWS

Antonio Galloni | 94 Points

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

