

GROTH VINEYARDS

GROTH OAKVILLE CABERNET SAUVIGNON

OAKVILLE • NAPA VALLEY • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

The Groth Oakville Estate is nestled in the heart of Oakville, a breathtakingly beautiful place stretching between the majestic mountain bookends of the Mayacamas to the west and the Vaca range to the east. With hope and intuition, sharing a vision with their esteemed neighbors, the Groth family helped establish the Oakville AVA, which has become recognized as one of the world's preeminent wine regions.

Wine Making

Fermentation was carried out over a seven- to 10-day period in small, temperaturecontrolled 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 20 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, as the cheese and black pepper are a perfect match to the richness of the Cabernet.

TASTING NOTES

The Oakville Cabernet Sauvignon is an alluring shade of deep purple-red, concentrated all the way to the edge of the glass. From the glass, it radiates an array of aromas that includes blackberry, red currant, coffee, cocoa powder and white pepper. On the palate, the fine and chalky tannin provides an excellent balance of an initial firm grit that leads to a soft and melted finish. Flavors of sour cherry, red raspberry and chocolate invite another sip.

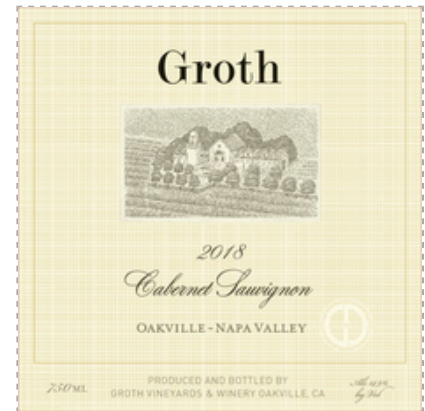
Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

[2019 data Sheet](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Sustainable
- ABV%: 14.3
- Class: Red

REVIEWS

Antonio Galloni | 92 Points

Wine Spectator | 91 Points

James Suckling | 91 Points

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

