

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 19 months of aging.

Food Suggestions

Pairs well with rich, hearty dish such as Tagliatelle Pasta with Bolognese.

TASTING NOTES

The Oakville Cabernet Sauvignon captivates with layered aromatics of black raspberry, blueberry cream pie, and brioche underscored with black spice, anise, and wet stone flickerings. Each return to the glass reveals greater intricacy and depth. The dynamic palate opens with a wave of red currant and a lift of tart cherry, bright fruit interplaying with fine melted tannins, an underpinning of graphite and dusty earth ringing long on the finish.

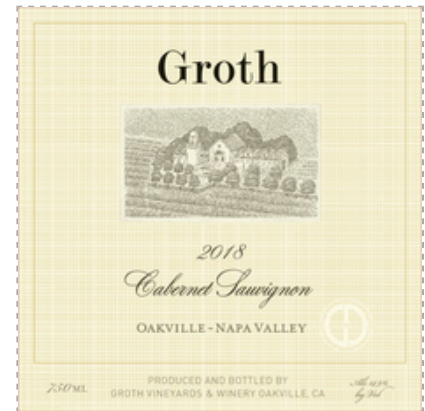
Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

[2020 data Sheet](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Sustainable
- ABV%: 13.9
- Class: Red

REVIEWS

Decanter | 93

Wine Spectator | 92

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

