

# Introducing Groth Napa Valley Sauvignon Blanc 2018

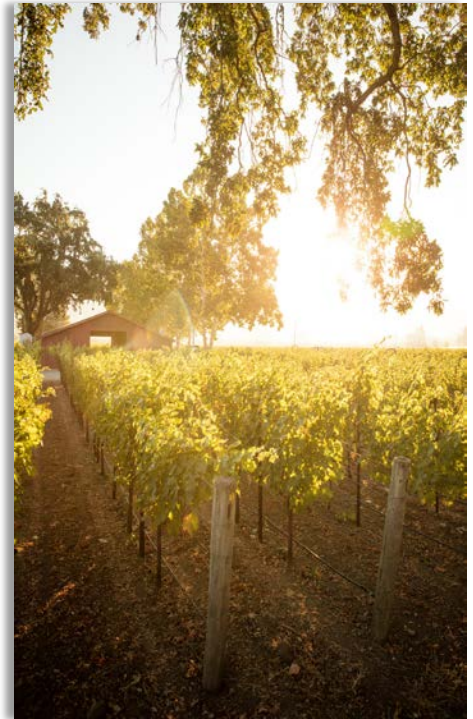
*“Little darling it’s been a long cold lonely winter....  
sun, sun, sun,..... here it comes.”*

One of the great things about spring and summer is that it offers so many ways to hang out and enjoy the weather — barbecues, picnics, and dinners in the warm summer air.

When it comes to entertaining friends, I always have a few bottles of Sauvignon Blanc in the ice bucket.

This wine is summer in a glass.

*Cameron Parry, Winemaker*



- A classic example of Napa Valley Sauvignon Blanc
- The #4 above \$15 Domestic Sauvignon Blanc \*
- Made lovingly by the Groth Family at their Oakville Winery
- 2018 vintage not reviewed yet but the last five vintages have an average of 90 points\*\*

## **Groth Vineyards & Winery Napa Valley Sauvignon Blanc 2018**

Sauvignon Blanc 86%, Semillon 14%  
75% barrel fermented, three months sur lie aging

\* IRI Nielsen 52 Weeks Dec 2018

\*\* Average of Wine Spectator & Wine Enthusiast

Groth Vineyards & Winery – 750 Oakville Cross Road, Oakville CA 94562



## Groth Vineyards & Winery

### Napa Valley Sauvignon Blanc 2018

**Vintage:** Long, late, and mild sums up the 2018 vintage. We started out with a cooler spring and slightly later than average bud break, but the conditions after budbreak were quite pleasant—very little frost threat this year. Those warm and mild conditions held throughout the growing season; we did have a handful of 100°+ days, but no more than normal. The later bud break translated into a later harvest stretched out by continued mild conditions post-veraison, giving the grapes quite a bit of hang-time for exceptional flavor development.

**Harvest:** Our Sauvignon Blanc is produced from grapes grown in various microclimates of the Napa Valley. The warmer areas give us grapes with melon and citrus characteristics in both aroma and flavor. The cooler areas of Napa Valley provide fruit with a solid, crisp backbone that gives the wine an exciting liveliness and balances the rich creaminess from "sur lie" aging. The Semillon is grown on the Groth Oakville Estate vineyard and is harvested with the Estate Sauvignon Blanc, contributing roundness and weight to the mouthfeel.

**Winemaking:** All of the Sauvignon Blanc and Semillon were whole-cluster pressed which gives us juice of incredibly high fruitiness and softness. To fully integrate the flavors as early as possible, the Estate Sauvignon Blanc and Semillon were both co-pressed and co-fermented. After pressing and settling, the juice was moved to neutral oak barrels and stainless-steel tanks, put through a long, cool fermentation, and allowed to age "sur lie" for a total of three months in barrel. Malolactic fermentation was avoided to preserve the bright fruit and lively natural acidity that make this wine so refreshing and enjoyable.

**Menu suggestion:** “The bright tropical and floral aromas along with the juicy sweet citrus flavors and big lush mouthfeel of this 2018 Sauvignon Blanc will be an excellent complement to fish tacos topped with mango salsa. This wine also pairs beautifully with warm afternoons sitting by the pool...” Cameron Parry, Director of Winegrowing

#### Key Points

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- Napa Valley
- Sauvignon Blanc 86%, Semillon 14%
- Pick Dates September 6 – October 1, 2018
- 75% barrel fermented, three months sur lie aging