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INTRODUCING THE GROTH FLAGSHIP ESTATE WHITE

GROTH LAUNCHES FIRST WHITE WINE GROWN EXCLUSIVELY ON OAKVILLE FAMILY ESTATE

OAKVILLE, NAPA VALLEY, Calif. (September 1, 2020) – Groth Vineyards & Winery, with its iconic terracotta mission-style winery in Oakville, has firmly rooted itself in the hearts of local and international wine lovers, especially those with a penchant for premium Cabernet Sauvignon.

Today, 35 years since the Groth family launched the celebrated 1985 Reserve Cabernet Sauvignon that received California's first perfect 100-point score from Robert Parker, the winery has established itself as a sustainably farmed estate led by second-generation family member Suzanne Groth. Until now, Groth maintained a tightly focused portfolio of four wines: a Sauvignon Blanc, a Chardonnay and two Cabernet Sauvignons. The release of the 2019 Estate White marks a milestone moment as the newest addition to the Groth family of wines and the first Groth white wine grown exclusively on the family's Oakville Estate.

NOT YOUR TYPICAL SAUVIGNON BLANC

As a Bordeaux-inspired white blend made up of 79% Sauvignon Blanc and 21% Sémillon, the Estate White is a hand-picked, high-touch and limited release, intended to be a rarity and the perfect complement to the flagship Groth Reserve Cabernet Sauvignon. According to Groth's Director of Winegrowing, Cameron Parry, the Estate White (\$50, 365 cases produced) is not your typical Sauvignon Blanc. It is much richer and fuller, with a structure more akin to a Chardonnay than a classic Sauvignon Blanc.

The idea for crafting an Estate White first burgeoned in 1994, when the Groth family replanted the Eastern side of their Oakville vineyard from Cabernet Sauvignon to Sauvignon Blanc and Sémillon, recognizing the potential of the clay soils there to produce white wines of great texture, depth and complexity.

“Our greatest asset, aside from our people, is the land that we own,” says Suzanne Groth, President & CEO. “We are so fortunate to have this amazing piece of property right in the heart of Oakville, and much like the Reserve Cabernet, the Estate White has been crafted to showcase the quality and unique character of the fruit from this vineyard.”

THE MAKINGS OF A FLAGSHIP

From the onset, the Estate White has been a labor of love made with fastidious attention to detail. “For the Estate White, we picked more specifically for the product — much the same way we would for our Reserve Cabernet. This means smaller picks, smaller lots and a mix of fermentation methods,” Parry says.

An element of flexibility is a cornerstone in the making of the Estate White, allowing Parry and the winemaking team to tease out the nuances and best parts of the vineyard. “We’re purposefully calling it an Estate White so we are not locking ourselves into any specific blend scenarios. Rather, we are going to follow the lead of what each vintage gives us,” Parry says.

All of the Sauvignon Blanc and Sémillon lots were whole-cluster pressed, providing juice with incredibly high fruitiness and softness. After pressing and settling, the juice was separated into various forms of fermentation vessels varying from second fill, acacia and neutral oak barrels to concrete egg and stainless-steel tanks.

“We’re giving ourselves lots of different colors within the Sauvignon Blanc and Sémillon spectrum in order to create a very different wine from our Napa Valley Sauvignon Blanc. This wine demands your attention in a very different way,” Parry says. “What makes this wine so special is that it is very intentional and intense. With so many micro-elements to consider, we really got to dial in at a very high level of craft.”

In these various fermentation vessels, the juice underwent a long, cool fermentation, and was allowed to age *sur lie* for just over three months before the individual components were

blended and aged together for an additional three months. Malolactic fermentation was avoided to preserve the fruit character.

THE TASTE OF OAKVILLE

The dedication to quality is palpable. The Groth 2019 Estate White brims with rich aromas of grilled peach, Tuscan melon and honey tangerine. Opening clean and fresh, there is a seamless acidity throughout the palate. The mouthfeel is rich and full without being heavy, showing layers of melon, citrus, and tropical fruits along with a subtle savory note with a bright, long, and juicy finish. The bigger structure of this Estate White wine will accommodate a wide range of dishes, including Mediterranean fare such as grilled peach and arugula salad alongside salt dry-brined roast chicken.

The Groth family and Parry couldn't be happier with the results or more eager to share them with the winery's supporters. "I want this wine to be enjoyed most by the people we made it for — our long-standing customers and wine club members," Suzanne Groth says. "They are our greatest advocates. The Estate White is the most honest expression of Oakville's terroir and the very best of Groth."

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The Groth 2019 Estate White is available exclusively through the winery's Tasting Room, wine club and website at the retail price of \$50. Due to the limited size of the site-specific vineyard, only 365 cases have been made.

Founded in 1982, Groth Vineyards & Winery is a family-owned and -operated winery, in the heart of Napa Valley's famed Oakville AVA. Tastings are available daily from 10 a.m. to 4 p.m. by appointment. For reservations and inquiries call 707-754-4254, email concierge@growthwines.com or visit www.growthwines.com. Follow Groth on Facebook (@GrothVineyards) and Instagram (@growthwines).

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