



Groth

2019 ESTATE WHITE OAKVILLE, NAPA VALLEY

In 1994, the Groth family replanted the Eastern side of their Oakville vineyard from Cabernet Sauvignon to Sauvignon Blanc and Semillon, recognizing the potential of the clay soils there to produce white wines of great texture, depth and complexity. This bottling marks the first Groth white wine grown exclusively on the family's Oakville Estate.

VINTAGE: The 2019 growing season was fairly cool and steady until about mid-August, when a nice long heat wave brought just the “kick in the pants” the grapes needed to start ripening. After that initial heat, the weather turned variable with long, mild stretches punctuated with intense but brief heat spells. As an example, we had a high of 102° on a Wednesday followed by a high of 72° on a Sunday — a 30° swing in 5 days! Quality is excellent again, with great flavor development and good acid balance, all at lower sugars than we normally see.

HARVEST: We brought in our first Sauvignon Blanc on September 3, about 10 days later than average. We harvest each small lot of Sauvignon Blanc and Semillon grapes when the fruit is ripe but still holds the acidity that gives the wine its fresh, crisp edge. The warm, sunny climate is key to successfully growing the style of Sauvignon Blanc we seek, with ripe flavors of stone and tropical fruits and a rich, mouth coating texture. The Semillon contributes roundness and weight to the mouthfeel.

WINEMAKING: All of the Estate Sauvignon Blanc and Semillon lots were whole cluster pressed, which gives us juice of incredibly high fruitiness and softness. After pressing and settling, the juice was moved to second fill and neutral oak barrels, concrete egg, and stainless-steel tanks. In these vessels, the juice underwent a long, cool fermentation, and aged sur lie for just over three months before the components were blended and aged together for three more months. Malolactic fermentation was avoided to preserve the fruit character.

WINEMAKER TASTING NOTES: This wine is brilliant pale straw in color (like California hillsides in summer) 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.

— Cameron Parry, Director of Winegrowing

PAIRING SUGGESTION: The bigger structure of this Estate White wine will accommodate a wide range of dishes but has me thinking of a grilled peach and arugula salad alongside salt dry-brined roast chicken.

ACCOLADES: 93 pts, Wine Enthusiast | 91 pts, Wine Spectator | 91 pts, James Suckling

KEY POINTS

- Sourced exclusively from Groth's sustainably farmed Oakville Estate in the heart of Napa Valley
- Sauvignon Blanc 79%, Semillon 21%
- Pick dates September 4 to September 25
- Whole cluster pressed
- Fermentation: Second-fill Acacia and neutral French oak barrels, stainless-steel tanks, concrete egg; three months sur lie aging, three months blended aging
- 365 cases produced

