

# Groth

## ESTATE WHITE | *The newest addition to our family of wines*



*“We wanted to create a wine that would showcase the beautiful white varieties grown on our Oakville Estate, just as the Reserve Cabernet Sauvignon has long showcased the reds.”* — President and CEO Suzanne Groth

### OUR VISION

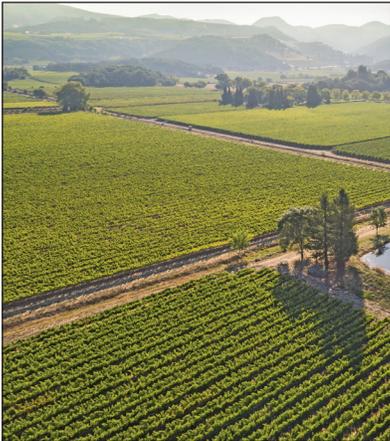
The introduction of the Groth Estate White is the realization of years of work and experimentation both in our winery and in our Estate vineyard in Oakville. As Groth’s first white wine to carry the Oakville appellation, the Estate White is sourced exclusively from our family’s Oakville Estate, in blocks once reserved for growing Cabernet Sauvignon. This vineyard, which we have farmed for nearly 40 years, is our greatest resource, situated in the sweet spot of an AVA long recognized for producing some of Napa Valley’s finest Bordeaux-style wines, both red and white.

### OUR OAKVILLE ESTATE VINEYARD

The Groth Estate White is a blend of Sauvignon Blanc and Semillon sourced exclusively from the eastern section of our sustainably farmed Oakville Estate Vineyard. In 1994, we replanted these blocks, historically reserved for Cabernet Sauvignon, as we recognized the potential of the clay soils to produce white wines of great texture, depth and complexity. Sauvignon Blanc is a vigorous variety, one that requires constant attention in the vineyard to tame what the French call its “sauvage” (wild) character. But we’ve found that the reward for meticulous attention to detail is a sophisticated representation of the varietal, a wine that is bright yet richly textured, with inviting fruit, complexity and an underlying minerality. The addition of Semillon builds body and roundness in the wine and adds an intriguing green melon flavor.

### WINEMAKING

A 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. 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 grapes are whole cluster-pressed to maximize fruit character and maintain softness. After the juice has settled, we move it to a combination of second-fill Acacia, neutral French oak barrels, concrete egg and stainless-steel tanks. This variety of vessels increases the wine’s complexity as it goes through a long, cool fermentation. We maintain all lots separately, allowing the wine to age sur lie for over three months to add body and a creamy texture. We subsequently blend the lots together and age the wine for an additional three months prior to bottling. We suppress malolactic fermentation to preserve the fresh fruit character of the wine.



### GROTH 2019 ESTATE WHITE

Groth Oakville Estate  
Vineyard, Napa Valley

79% Sauvignon Blanc,  
21% Semillon

93 pts, Wine Enthusiast

365 cases produced

## ROOTED IN OAKVILLE