



Groth

2019 CHARDONNAY HILLVIEW ESTATE VINEYARD, NAPA VALLEY

This single-vineyard Chardonnay is sourced exclusively from the Groth family's Hillview Estate south of Yountville, which they purchased in 1982. This wine highlights the beautiful fruit character and underlying minerality that so often exemplifies white wines from the Oak Knoll District.

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: Our Chardonnay is made entirely from grapes grown on our Hillview Estate Vineyard located in the Oak Knoll District AVA and planted in 1996. The fruit from this cooler vineyard site provides the tropical fruit, citrus and mineral notes that complement food nicely.

WINEMAKING: We whole-cluster pressed the major portion of the Chardonnay fruit, giving us juice with incredibly delicate fruit flavors and softness. A small portion of this fruit was destemmed prior to pressing, yielding juice with a bigger structure and rich aromatics. After pressing and cold settling, the juice was transferred to French oak barrels for fermentation and aging. After eight months of aging “sur lie,” the wine was racked off the yeast lees, blended and finished for bottling.

TASTING NOTES: The broad spectrum of aromas of this classic Chardonnay include green apple, pear, white peach, honeydew melon, citrus and tropical fruit, and baked apple pie. A floral note of honeysuckle permeates as well. The oak expression frames and highlights the aroma profile, giving it a bit of lift and a hint of meringue, but it remains an understatement. The palate entry is supple and sweet but vibrant and clean, moving quickly from juicy green apple, pear and ripe white peach into complex citrus flavors and a touch of tropical fruit. Good weight and density are countered with crisp linear acidity, which is in turn balanced by a subtle oak sweetness. The long duration of this wine rounds off with fresh lime and juicy peach.

PAIRING SUGGESTION: Enjoy this Chardonnay with grilled fish, raw oysters, sushi, roasted chicken and other white meat preparations, or just a summer evening among friends.

ACCOLADES: 91 pts, James Suckling

KEY POINTS

- 100% sustainably farmed estate fruit from our Hillview Vineyard, Napa Valley
- Varietal composition: 100% Chardonnay
- Pick dates: September 16-September 20
- Barrel fermented
- No malolactic fermentation
- Aged sur lie in French oak barrels for eight months; 17% new French oak

