



Groth

2020 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: We started harvest on August 28, exactly one week earlier than in 2019, but more in line with our typical historical start time. The earlier start was no surprise as our mild winter yielded an earlier-than-average bud break (about two weeks earlier than 2019). Harvest was compressed, with no respite between whites and reds, and fruit quality was excellent with very good full ripeness at fairly low sugars.

HARVEST: We brought in the first Sauvignon Blanc from our Oakville Estate on September 2, about a week 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: The wine is a bright pale straw with a touch of celadon green. The dominant aroma is white peach with layers of lime, honeysuckle and persimmon adding to the complexity. Tasting this wine initially shows this is not just another Sauvignon Blanc. The wine has great viscosity and acid balance. Dominant flavors are lime, marmalade and then just a touch of tropical guava. It finishes clean and has a nice round, fresh mouthfeel. — Ted Henry, Director of Winegrowing

PAIRING SUGGESTION: While this versatile wine can pair well with a range of foods, grilled swordfish with mango-lime chutney would be a magical combination.

KEY POINTS

- Sourced exclusively from Groth's sustainably farmed Oakville Estate in the heart of Napa Valley
- Sauvignon Blanc 81%, Semillon 19%
- Pick dates: September 2 and 11
- 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
- 600 cases produced

