



Groth

ROOTED IN OAKVILLE

A FAMILY BUSINESS

“Our home, family and vines are in Oakville. Rooted in Oakville is where we are and where we intend to stay.”

— Dennis Groth, Founder

- Launched when Dennis and Judy Groth purchased a 121-acre vineyard property in Oakville in 1981
- **First U.S. winery to earn perfect 100 points from Robert Parker**
- Now led by second-generation President & CEO Suzanne Groth



AN ESTATE-BASED WINERY

We believe the quality of our wines is inextricably linked to our vineyard sites.

- Based in Oakville, one of the world's top Cabernet-producing regions
- Two vineyard estates totaling 165 acres
- Sustainably farmed, Fish Friendly Farming certified

GROTH VINEYARDS & WINERY

Oakville, CA 94562 | 707.944.0290 | GrothWines.com

GROTH SAUVIGNON BLANC, NAPA VALLEY

WINE NOTES Melon, tropical fruit and citrus notes with bright, refreshing acidity. Complex, supple and well-balanced.

FOOD PAIRINGS Lighter preparations of fish, shellfish, raw oysters, sushi, Asian dishes.

KEY POINTS

- Barrel fermented, aged sur lie in neutral French oak
- Blended with Semillon
- Well-balanced
- Bright, refreshing, aromatic

GROTH HILLVIEW VINEYARD CHARDONNAY, NAPA VALLEY

WINE NOTES Juicy peach, citrus and exotic tropical notes. Good weight countered by crisp acidity.

FOOD PAIRINGS Grilled fish, raw oysters, sushi, roasted chicken.

KEY POINTS

- Estate vineyard, Oak Knoll
- Limited malolactic fermentation
- Lightly oaked
- Nice minerality and balanced acidity

GROTH CABERNET SAUVIGNON, OAKVILLE

WINE NOTES Waves of blackberry and cassis, with firm tannins and a juicy, crisp acidity. Terrific richness and intensity. Dry and slightly spicy finish.

FOOD PAIRINGS Steak frites, a juicy hamburger, wild mushroom risotto, duck confit with lentils.

KEY POINTS

- Oakville AVA — world renowned for Cabernet
- Blended with estate Merlot
- Soft, rich and balanced
- Silky finish

GROTH RESERVE CABERNET SAUVIGNON, OAKVILLE

WINE NOTES Raspberry, blackberry and blueberry aromas and flavors. Fine tannins and a seamless, smooth finish.

FOOD PAIRINGS Well-marbled grilled rib-eye, braised short ribs, roast leg of lamb.

KEY POINTS

- Estate-grown Cabernet
- Oakville AVA — world renowned for Cabernet
- 1st U.S. 100-point wine — 1985 vintage
- Complex mouthfeel