



Groth

2021 ESTATE WHITE OAKVILLE, NAPA VALLEY

In 1994, the Groth family replanted the Eastern side of our 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. Our Estate White, first produced with the 2019 vintage, marks the first Groth white wine grown exclusively on the family's Oakville Estate.

VINTAGE: Harvest began on August 30, and it was smooth and evenly paced, without as many heat spikes as we've seen in recent Napa Valley vintages. Milder weather meant we could pick more gradually, and it gave the grapes plenty of time to ripen and develop deep color and flavor. Continuing drought meant the vines struggled to access water, and the result was smaller clusters and berries yielding wines with intense flavor.

HARVEST: We brought in the first Sauvignon Blanc from our Oakville Estate on August 31. 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: In addition to our standard whole-cluster-pressed Sauvignon Blanc and Semillon, the final blend comprised 27% destemmed and cold-soaked Sauvignon Blanc and 3% Sauvignon Blanc fermented with skin contact. After pressing and settling, the juice was moved to second-fill Acacia barrels, neutral French oak barrels and concrete egg. In these vessels, the juice underwent a long, cool fermentation, and aged sur lie for just over six months before the components were blended and then bottled. Malolactic fermentation was avoided to preserve the fruit character.

WINEMAKER TASTING NOTES: The 2021 Estate White is a bright pale straw with a touch of celadon green. Aromas of fresh pineapple, mandarin orange and lime zest are very concentrated in this wine. Tasting this wine initially shows great viscosity and acid balance. Dominant flavors are key lime, apricot 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: This versatile wine can pair well with a range of foods from a fresh fish ceviche to a grilled peach salad to citrus marinated chicken kebab.

KEY POINTS

- Sourced exclusively from Groth's sustainably farmed Oakville Estate in the heart of Napa Valley
- 88% Sauvignon Blanc, 12% Semillon
- Pick dates: August 31-September 2, 2021
- Whole cluster pressed
- Fermentation: Second-fill Acacia and neutral French oak barrels, concrete egg; six months sur lie aging
- 600 cases produced

