



# Groth

## 2021 SAUVIGNON BLANC

NAPA VALLEY

~40th Vintage~

This vintage of Groth Napa Valley Sauvignon Blanc is the first wine overseen from ground to glass by Director of Winegrowing Ted Henry, who joined the Groth team in 2021. Sauvignon Blanc has been part of the Groth family of wines since our winery was founded in 1982. Over the past four decades, we've honed our skills in the vineyard and cellar to produce Sauvignon Blanc that is balanced, refreshing and aromatic — just the way we love it.

**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:** Our Sauvignon Blanc is produced from grapes grown in various microclimates of Napa Valley. The warmer areas give us grapes with melon and citrus characteristics in both aroma and flavor. The cooler areas of Napa Valley provide fruit with a solid, crisp backbone that gives the wine an exciting liveliness and balances the rich creaminess from sur lie aging. The Semillon is grown on the Groth family's Oakville Estate and is harvested with the estate Sauvignon Blanc, contributing roundness and weight to the mouthfeel.

**WINEMAKING:** The Sauvignon Blanc and Semillon were whole cluster pressed, giving us juice of incredibly high fruitiness and softness. To fully integrate the flavors as early as possible, the estate Sauvignon Blanc and Semillon were co-pressed and co-fermented. After pressing and settling, the juice was moved to neutral oak barrels; put through a long, cool fermentation; and allowed to age sur lie for just over four months in barrel. Malolactic fermentation was avoided to preserve the fruit character. This combination of pressing, fermentation techniques and the aging program adds complexity to the aromas and flavors, while preserving the bright fruit and lively natural acidity that make this wine so refreshing and enjoyable.

**TASTING NOTES:** Bright pale straw with lively aromas of fresh apricot, tangerine, mango and freshly zested lime. Mouthwatering acidity mixes with flavors of fresh-cut melon, lemon and tropical mango. Lime and grapefruit carry the long and juicy finish that leaves you craving another sip. — *Director of Winegrowing Ted Henry*

**PAIRING SUGGESTION:** The crisp, clean acidity and lush fruit of this Sauvignon Blanc will nicely complement most lighter preparations of seafood and vegetables. It also excels with many Asian cuisines and, of course, sipped on its own right out of a chilled bottle.

**ACCOLADES:** 92 pts, Value Pick of the Week, Wine Spectator

### KEY POINTS

- Varietal composition: Sauvignon Blanc 88%, Semillon 12%
- Pick dates: August 30 to September 6, 2021
- Fermentation: 100% neutral oak barrels, 4 months sur lie aging