

# Groth

## ESTATE WHITE | *A first from our Oakville Estate*



*“We wanted to create a wine that would showcase the beautiful white varietals grown on our Oakville Estate, just as the Reserve Cabernet Sauvignon has long showcased the reds.”* — President and CEO Suzanne Groth

### OUR VISION

The introduction of the Groth Estate White with the 2019 vintage was the realization of years of work and experimentation both in our winery and in our Estate vineyard in Oakville. As Groth’s first white wine to carry the Oakville appellation, the Estate White is sourced exclusively from our family’s Oakville Estate, in blocks once reserved for growing Cabernet Sauvignon. This vineyard, which we have farmed for 40 years, is our greatest resource, situated in the sweet spot of an AVA long recognized for producing some of Napa Valley’s finest Bordeaux-style wines, both red and white.

### OUR OAKVILLE ESTATE VINEYARD

The Groth Estate White is a blend of Sauvignon Blanc and Semillon sourced exclusively from the eastern section of our sustainably farmed Oakville Estate Vineyard. In 1994, we replanted these blocks, historically reserved for Cabernet Sauvignon, as we recognized the potential of the clay soils to produce white wines of great texture, depth and complexity. Sauvignon Blanc is a vigorous variety, one that requires constant attention in the vineyard to tame what the French call its “sauvage” (wild) character. But we’ve found that the reward for meticulous attention to detail is a sophisticated representation of the varietal, a wine that is bright yet richly textured, with inviting fruit, complexity and an underlying minerality. The addition of Semillon builds body and roundness in the wine and adds an intriguing green melon flavor.

### WINEMAKING

A 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. 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. Some of the grapes are whole cluster-pressed to maximize fruit character and maintain softness, while other lots are destemmed and cold soaked, or fermented with skin contact. After pressing and settling, the juice is moved to second-fill Acacia barrels, neutral French oak barrels and concrete egg. This variety of vessels increases the wine’s complexity as it goes through a long, cool fermentation. We maintain all lots separately, allowing the wine to age sur lie for over six months to add body and a creamy texture, then blend the lots together just prior to bottling.



### GROTH 2021 ESTATE WHITE

Groth Oakville Estate  
Vineyard, Napa Valley

88% Sauvignon Blanc,  
12% Semillon

600 cases produced

92 pts, Wine Spectator

## ROOTED IN OAKVILLE