



2021 CHARDONNAY

HILLVIEW ESTATE VINEYARD, NAPA VALLEY

In 1982, when the Groth family acquired the Hillview Vineyard near Yountville, they were seeking an excellent source of Merlot to blend with our Cabernets. They later realized the estate was also an ideal location to grow world-class Chardonnay, so we strategically replanted 26 acres to the variety, reserving 12 acres of our finest Merlot vines. This sustainably farmed vineyard also happens to be an excellent place to raise a family and is home to two generations of Groth family members.

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 Chardonnay is made entirely from grapes grown on our Hillview Estate Vineyard located in the Oak Knoll District AVA and planted in 1996. The fruit from this cooler vineyard site provides the tropical fruit, citrus and mineral notes that complement food nicely.

WINEMAKING: We whole-cluster pressed the major portion of the Chardonnay fruit, giving us juice with incredibly delicate fruit flavors and softness. About 20% of the fruit was destemmed prior to pressing, yielding juice with a bigger structure and rich aromatics. After pressing and cold settling, the juice was transferred to French oak barrels for fermentation and aging. After eight months of aging sur lie, the wine was racked off the yeast lees, blended and finished for bottling.

TASTING NOTES: Beautifully expressive, the 2021 vintage displays classic Chardonnay aromas of lemon and green apple with a mineral and floral edge. Scents of orange blossom and poached pear precede fragrant notes of linalool, hints of clove and even papaya. Fresh, bright acidity marks the palate, along with notes of citrus and wet stone that lead to a full, lingering finish. — Director of Winegrowing Ted Henry

PAIRING SUGGESTION: This wine's refreshing acidity and well-rounded flavor profile make it a great match for a range of dishes, including linguine with clam sauce, seared Dungeness crab cakes, or crispy fried tofu and rice noodles.

ACCOLADES: 91 pts, James Suckling

KEY POINTS

- 100% sustainably farmed estate fruit from our Hillview Vineyard, Napa Valley
- Varietal composition: 100% Chardonnay
- Pick dates: September 6 to September 8, 2021
- Barrel-fermented
- Aged sur lie in French oak barrels for eight months; 15% new

