



Groth

2022 SAUVIGNON BLANC NAPA VALLEY

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 sourced Sauvignon Blanc from some of the best sites in Napa Valley, including our own Oakville Estate, and 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: 2022 was a tale of two harvests, the first beginning August 30, with Sauvignon Blanc brought in from the Eastern side of the Groth Oakville Estate. Shortly after, the cooler-than-average temperatures we'd seen since veraison gave way to a significant spell of heat that had our vineyard and cellar teams working at maximum capacity. Milder weather returned mid-September, as the first few lots of Reserve Cabernet started making their way into the winery. Unscathed by the heat wave, fruit quality was excellent, translating to a vintage of beautiful white and red wines.

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, then allowed to age sur lie for just over three months. 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: Light lemon-yellow in color with fresh aromas of nectarine, pineapple, lemon and wet stone. Tart acidity enhances flavors of mixed citrus, guava and honeydew melon. The juicy finish 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: 90 pts, James Suckling

KEY POINTS

- Varietal composition: Sauvignon Blanc 86%, Semillon 14%
- Pick dates: August 30 to September 14, 2022
- Fermentation: 100% neutral oak barrels, 3 months sur lie aging