

Groth

2022 ESTATE CHARDONNAY
NAPA VALLEY

Rich and luxurious with an opulent surge of grilled peach and yellow plum kept in focus by a lift of orange zest acidity, finishing long with a toasted brioche echo. Refreshing acidity and a well-rounded flavor profile make this wine a match for a range of dishes. Favorites include linguine with clam sauce, seared Dungeness crab cakes, or crispy fried tofu and rice noodles.

— TED HENRY, Winemaker



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