



Groth

2022 ESTATE CHARDONNAY NAPA VALLEY

In 1982, when the Groth family acquired our Hillview Vineyard just down the road from our Oakville Estate, they were seeking an excellent source of Merlot to blend with our Cabernet Sauvignons. They later realized the estate was also an ideal location to grow world-class Chardonnay, so we strategically replanted 24 acres to the variety. This sustainably farmed vineyard also happens to be an excellent place to raise a family and is home to two generations of Groths.

VINTAGE: 2022 was a tale of two harvests, the first beginning August 30, with Sauvignon Blanc picked from our Oakville Estate. Our Estate Chardonnay followed in early September, as 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: This wine is made from estate-grown Chardonnay from the Groth family's sustainably farmed Hillview Vineyard, where the cooling influence of San Pablo Bay and the site's unique soil properties allow us to grow Chardonnay that balances ripe, expressive fruit with fresh, bright acidity and a distinct mineral edge.

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: Groth 2022 Estate Chardonnay captures the quintessential characteristics of its varietal and provenance. Inviting aromas of crème brûlée, green apple, ripe cantaloupe and apricot jam greet the nose with an underlay of orange blossom, lychee and baking spice. The palate is 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. — *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.

KEY POINTS

- 100% sustainably farmed fruit from our Hillview Vineyard, Napa Valley
- Varietal composition: 100% Chardonnay
- Pick dates: September 5 to September 9, 2022
- Barrel-fermented in French oak, 14% new
- Aged sur lie for eight months

