

Groth

ESTATE SAUVIGNON BLANC

Groth Estate Sauvignon Blanc is a wine born of an intimate knowledge of our land and an enduring passion for our craft — capturing the beauty of Oakville, the place our family has called home for over 40 years.

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

Our Estate Vineyard in the Heart of Oakville

Nestled between the majestic mountain ranges of the Mayacamas to the west and the Vaca range to the east, our Oakville Estate is planted primarily to Cabernet Sauvignon — the varietal that put this legendary appellation on the map. However, recognizing the unique potential of the warm, sunny climate and clay-dominant soils on the eastern edge of our property, we replanted select blocks in 1994 from Cabernet Sauvignon to Sauvignon Blanc and Semillon. The resulting wine possesses tremendous texture, depth and complexity, offering ripe flavors balanced by fresh, crisp acidity.

Responsive and Regenerative Farming

Knowing the quality of our wines is inextricably linked to the well-being of our vineyards, we do all we can to optimize vine and soil health through a combination of state-of-the-art technology and time-honored practices. In 2018, we embarked on a comprehensive 30-year replanting project, adjusting trellising, vine training and clone selection to ensure the health of our vines for future generations of Groth winegrowers. Every decision we make — from planting insectary rows to serve as havens for pollinators and other beneficial bugs to employing sheep to graze on our nutrient-rich cover crops — promotes the well-being of our vines, the land and the surrounding community. And as Fish Friendly Farming certified vineyards, we employ rigorous practices to protect our invaluable watersheds.

Meticulous Winemaking

Crafting our Estate Sauvignon Blanc involves a blend of fermentation techniques and vessels that add complexity and allow our winemakers a rich palette of flavors and textures. Our process begins with whole-cluster pressing of a portion of the Sauvignon Blanc and Semillon, complemented by additional Sauvignon Blanc that is destemmed and cold-soaked with skin contact. The wine undergoes a long, cool fermentation and is aged sur lie for eight months before the final blending and bottling process.

Various fermentation vessels contribute to the wine’s layered complexity. Time on the lees in neutral French oak barrels brings creaminess and richness to the wine’s texture, while second-fill Acacia barrels give the wine a floral complexity. Fermentation in concrete egg adds minerality and a level of freshness.



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Groth Oakville Estate Vineyard,
Napa Valley

Block 5: 8.96 acres, Sauvignon Blanc

Block 6: 11.29 acres, Semillon

Primary Soil Types: Clear Lake Clay,
drained

Certified Sustainable by Fish Friendly
Farming