



Groth

2022 ESTATE SAUVIGNON BLANC OAKVILLE, NAPA VALLEY

The Groth family made a bold move in 1994, when they replanted the Eastern side of their Oakville vineyard from Cabernet Sauvignon to Sauvignon Blanc and Semillon, intrigued by the potential of the clay soils there to produce white wines of great texture, depth and complexity. The wines from these blocks were so distinct and expressive, we decided to showcase select lots in a limited bottling of Estate Sauvignon Blanc.

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: We harvest each small lot of Sauvignon Blanc and Semillon grapes from our Oakville Estate when the fruit is ripe but still holds the acidity that gives the wine its fresh, crisp edge. The warm, sunny climate is key to successfully growing the style of Sauvignon Blanc we seek, with ripe flavors of stone and tropical fruits and a rich, mouth-coating texture. Semillon contributes roundness and weight to the mouthfeel.

WINEMAKING: In addition to our standard whole-cluster-pressed Sauvignon Blanc and Semillon, a portion of the Sauvignon Blanc was destemmed and cold-soaked with skin contact. After pressing and settling, the juice was moved to neutral French oak barrels, second-fill Acacia barrels and concrete egg. In these vessels, the juice underwent a long, cool fermentation, and aged sur lie for eight months before the components were blended and then bottled.

WINEMAKER TASTING NOTES: Groth 2022 Estate Sauvignon Blanc beams with symphonic aromatics: ripe mango, papaya, nectarine, tangerine and citrus peel open to hints of white tea leaf, marzipan, white flowers and river rock. The palate reveals a beautiful balance of acidity and viscosity, plush and layered with an enticing interplay of Key lime and ripe stone fruit, driving lifted and long, finishing round yet bright with a whisper of sea air salinity. — *Ted Henry, Director of Winegrowing*

PAIRING SUGGESTION: This versatile wine can pair well with a range of foods from a fresh fish ceviche to a grilled peach salad to citrus-marinated chicken kebab. In cooler seasons, it is also a delicious match for butternut squash risotto or potato and leek soup. A Groth family favorite is the Potage Parmentier recipe from Julia Child's *Mastering the Art of French Cooking*.

KEY POINTS

- Sourced exclusively from Groth's sustainably farmed Oakville Estate
- 89% Sauvignon Blanc (Block 5), 11% Semillon (Block 6)
- Pick dates: August 31-September 3, 2022
- Fermentation: Neutral French oak barrels (73%), second-fill Acacia barrels (6%) and concrete egg (21%); eight months sur lie aging
- 800 cases produced

