



Groth

2023 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.

VINTAGE: The 2023 growing season kicked off following a higher-than-average rainy season in Napa Valley. The moisture in the soil gave us an incredible cover crop and increased the biomass. Budbreak occurred later than usual this year due to a cool Spring and an overall late start to the season. Mild and even weather during the Summer gave us perfect ripening and great development of berry flavor. Overall, a stunning vintage and one for the ages.

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. 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: Sunny lemon-yellow in color with bright aromas of honeydew melon, green apple, pear nectar and beeswax. Crisp and refreshing citrus and melon flavors lead to a long and juicy finish that leaves you craving another sip. — *Director of Winegrowing Ted Henry*

PAIRING SUGGESTION: The fresh, bright acidity and expressive fruit of this Sauvignon Blanc is exceptional with chili and lime infused south-east Asian dishes, curries, pan-fried fish, and sushi. It also excels alongside a traditional roasted chicken, lighter preparations of vegetables, poached scrambled eggs with goat cheese and, of course, sipped on its own right out of a chilled bottle.

KEY POINTS

- Varietal composition: Sauvignon Blanc 89%, Semillon 11%
- Pick dates: September 18 to October 2, 2023
- Fermentation: 100% neutral oak barrels, 3 months sur lie aging