



Groth

2023 ESTATE SAUVIGNON BLANC OAKVILLE, NAPA VALLEY

In 1994, the Groth family replanted the Eastern side of our Oakville vineyard from Cabernet Sauvignon to Sauvignon Blanc and Semillon, recognizing the potential of the clay soils there to produce white wines of great texture, depth and complexity. Our Sauvignon Blanc, first produced with the 2019 vintage, marks the first Groth white wine grown exclusively on the family's Oakville Estate.

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 & WINEMAKING: We brought in the first Sauvignon Blanc from our Oakville Estate on September 19th. We harvest each small lot of Sauvignon Blanc and Semillon grapes 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. The Semillon contributes roundness and weight to the mouthfeel. In addition to our standard whole-cluster-pressed Sauvignon Blanc and Semillon, the final blend comprised 27% destemmed and cold-soaked Sauvignon Blanc and 3% Sauvignon Blanc fermented with skin contact. After pressing and settling, the juice was moved to second-fill Acacia barrels, neutral French oak barrels, and the Semillon being fermented in the concrete egg. In these vessels, the juice underwent a long, cool fermentation, and aged sur lie for just over six months before the components were blended and then bottled. Malolactic fermentation was avoided to preserve the fruit character.

TASTING NOTES: The nose on the 2023 Estate Sauvignon Blanc bursts with fresh peach, tangerine, and lemon curd, complemented by delicate white tea and hints of Japanese yuzu and lime. The crisp, clean mouthfeel features preserved lemon, ripe nectarine, marzipan, wet stone, and a sprinkling of white pepper. Its long finish is balanced and bright, begging the pallet to return for more. — *Director of Winegrowing Ted Henry*

PAIRING SUGGESTION: The freshness and well-integrated acidity of this wine pairs beautifully with a pan-roasted Petrale Sole with lemon-caper butter sauce, a crisp butter lettuce salad with goat cheese and citrus vinaigrette, as well as many Asian-inspired dishes like sushi or Thai green curry.

KEY POINTS

- Sourced exclusively from Groth's sustainably farmed Oakville Estate in the heart of Napa Valley
- 83% Sauvignon Blanc, 17% Semillon
- Pick dates: September 19th-September 21st, 2023
- Whole cluster pressed
- Fermentation: Second-fill Acacia and neutral French oak barrels, concrete egg; six months sur lie aging
- 1074 (9L) cases produced