

Groth

ESTATE CHARDONNAY

Groth Estate Chardonnay exemplifies our dedication to creating expressive white wines that capture the distinct character of our cherished family vineyard estates. From a site that is home to two generations of our family, this elegant and beautifully balanced Chardonnay is the culmination of extensive investment in the health of our vineyards and a meticulous honing of our skills in the cellar.

“There’s a genuine commitment here to making sure every step of what we do in the vineyard and in the cellar contributes to the highest-quality wine.” — Director of Winegrowing Ted Henry

An Optimal Site for World-Class Chardonnay

Our 44-acre Hillview Estate, acquired in 1982, was initially sought for its exceptional Merlot. We’ve since discovered its capacity for producing world-class Chardonnay and strategically replanted 24 acres to select clones. Clone 4 (Wente) produces healthy-sized clusters that mature later, balancing ripe, expressive fruit with fresh, bright acidity and a distinct mineral edge. Early-ripening Clone 76 (Dijon) bears smaller clusters and results in wines that are aromatic and well-balanced. Both clones are well-suited to the vineyard’s alluvial soils as well as the cooling influence of San Pablo Bay.

Farming for Future Generations

In 2018, we initiated an extensive replanting and regenerative farming effort to optimize each vine across our two estates over 30 years for our family’s future generations of winegrowers. Precision viticulture is at the heart of our practices, incorporating state-of-the-art technology and time-honored methods to ensure the excellent health of our vines and soil while minimizing environmental impacts. We know the quality of our wines is inextricably linked to the well-being of our vineyards, and we believe our dedication to the land translates to magic in the bottle.

Committed to Meticulous Winemaking

Our Estate Chardonnay benefits from careful, selective pressing and fermentation techniques. The majority of the Chardonnay is whole-cluster pressed to preserve delicate fruit flavors and softness, while about 20% is destemmed before pressing to lend pronounced aromatics and structure to the final blend.

Fermentation is performed exclusively in French oak barrels, 14% new. Our selection of water-bent barrels from fine French cooperages, Le Grand and Dargaud & Jaegle, contributes structure without imparting toast character, while our use of a classic French yeast strain ensures purity of flavor. Our Chardonnay undergoes sur lie aging for eight months to lend additional texture and complexity to the wine.



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Hillview Vineyard, Napa Valley

Chardonnay Acres: 24.08

Clones: 4 (Wente), 76 (Dijon)

Primary Soil Types: Cole Silt Loam,
Bale Clay Loam

Certified Sustainable by Fish Friendly
Farming