



Groth

2023 ESTATE CHARDONNAY NAPA VALLEY

In 1982, the Groth family took ownership of Hillview Vineyard, located just a short distance from our Oakville Estate. Initially, their goal was to find a high-quality Merlot to complement our Cabernet Sauvignons. Over time, as they worked the land, they discovered that the estate was also perfect for cultivating exceptional Chardonnay.

Today, this sustainably managed vineyard not only produces outstanding wine but also serves as the perfect place to raise a family is home to two generations of the Groth family.

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.

HARVEST: This wine is made from estate-grown Chardonnay from the Groth family's sustainably farmed Hillview Vineyard, where the cooling influence of San Pablo Bay and the site's unique soil properties allow us to grow Chardonnay that balances ripe, expressive fruit with fresh, bright acidity and a distinct mineral edge.

WINEMAKING: We whole-cluster pressed the major portion of the Chardonnay fruit, giving us juice with incredibly delicate fruit flavors and softness. About 15% of the fruit was destemmed prior to pressing, yielding juice with a bigger structure and rich aromatics. After pressing and cold settling, the juice was transferred to French oak barrels for fermentation and aging. After eight months of aging sur lie, the wine was racked off the yeast lees, blended and finished for bottling.

TASTING NOTES: This wine dances with enticing notes of orange zest, toasted hazelnut, and wet stone, accented by hints of Anjou pear, green tea, Fuyu persimmon, cardamom, and honeydew. On the palate, it unfolds with vibrant kiwi and lemon curd, layered with pineapple guava, and pear, all underscored by a refreshing salinity and rounded out with notes of freshly baked bread for a delightful, harmonious finish.

— *Director of Winegrowing Ted Henry*

PAIRING SUGGESTION: The wines' citrus and salinity pair beautifully with the sweetness and brininess in a scallop crudo. As an alternative, try it with crab cakes featuring a touch of spice, or duck breast with Anjou pear sauce. A creamy butternut squash risotto would also wonderfully complement the wine's vibrant profile.

KEY POINTS

- 100% sustainably farmed fruit from our Hillview Vineyard, Napa Valley
- Varietal composition: 100% Chardonnay
- Pick dates: September 23rd 2023 to September 28th 2023
- Barrel-fermented in French oak, 14% new
- Aged sur lie for seven months

