

2024 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 2024 growing season kicked off after a good winter rain in Napa Valley, giving us a solid cover crop and an early boost to build soil nutrients. Budbreak timing was average, setting up a “normal” season. A mild Spring gave way to a hot June, speeding up growth. September, usually our hottest month, stayed relatively cool, allowing for longer hang time and better flavor development. The harvest progressed with little urgency, making for a picture-perfect season.

HARVEST: Our Sauvignon Blanc is produced from fruit 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: The 2024 Napa Valley Sauvignon Blanc has a beautiful pale straw color. On the nose, it bursts with fresh-cut cantaloupe, zesty lime, ripe papaya, a hint of candied lemon, and a touch of white pepper. The palate offers refreshing lemon-lime and citrus oil notes, giving it a smooth, lively character. It has a crisp, clean finish with just the right amount of bright acidity and a lovely waxy feel. *— Director of Winegrowing Ted Henry*

PAIRING SUGGESTION: Ideal with fresh, bright dishes, pair this wine with halibut fish tacos to enhance its citrusy notes. Freshly harvested oysters bring out its crisp acidity, while lemon ricotta ravioli adds a creamy contrast to its lively finish.

KEY POINTS

* Varietal composition: Sauvignon Blanc 89%, Semillon 11%
* Pick dates: September 26 to October 13, 2024
* Fermentation: 100% neutral oak barrels, 3 months sur lie aging