

2024 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 Estate Sauvignon Blanc, first produced with the 2019 vintage, marks the first Groth white wine grown exclusively on the family's Oakville Estate.

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.

WINEMAKING:

Each small lot of Sauvignon Blanc and Semillon was picked at optimal ripeness while preserving the natural acidity that gives the wine its fresh, crisp character. Whole-cluster pressing was complemented by small portions of destemmed, cold-soaked fruit and skin-contact fermentation to build flavor and texture. The wine underwent a long, cool fermentation in neutral French oak, concrete eggs and second-fill Acacia barrels, followed by just over six months of sur lie aging. Malolactic fermentation was avoided to preserve the wine's vibrant fruit character, while Semillon contributed roundness and weight to the final blend.

TASTING NOTES

Delicate aromas of nectarine, white peach, quince and orange peel unfold alongside notes of beeswax and apricot preserves. On the palate, vibrant pear and preserved lemon are balanced by a chalky mineral texture, subtle honeyed richness and a long, silky finish with graceful weight and elegance.

ACCOLADES

94 pts, Decanter

92 pts, Wine Advocate

THE WINE

Blending: 89% Sauvignon Blanc, 11% Semillon

