





INSIDE THIS ISSUE

The Woolly Crew Returns

PAGE 2

Upcoming Releases

PAGE 3

Blending of the '25 Reserve

PAGE 4

New Distributor Partners

PAGE 5

Tax Prom

PAGE 5

In Good Company

PAGE 6 & 7

THE WOOLY CREW RETURNS

Each spring, a familiar crew returns to Groth: a flock of sheep making their annual appearance in our vineyards. This practice is a highly effective and time-tested approach to vineyard management.

Sheep play a specific role during the early part of the growing season, when vine shoots are still developing and safely above grazing height. As they move through the rows, they feed on winter cover crops and early weed growth, naturally managing vegetation without the need for mechanical mowing or additional passes through the vineyard. This helps reduce soil compaction and fuel use while keeping the vineyard floor in balance.

Their impact goes beyond weed control. As the sheep graze, they return nutrients directly to the soil, contributing organic matter that supports microbial life and long-term soil health. This closed-loop system is one of the simplest ways to build vitality in the vineyard without synthetic inputs.

Timing is critical. Once the vines push tender, low-lying growth, the sheep are moved out to ensure the integrity of the crop. Managed carefully, their presence is brief but meaningful, aligning with a broader philosophy of working with natural systems rather than around them.

Now in its third year, this seasonal partnership continues to be a practical expression of Groth's commitment to responsible farming—where small, deliberate choices in the vineyard contribute to the quality and character of the wines.



UPCOMING RELEASES:

2023 Cabernet Sauvignon *Oakville, Napa Valley*

VARIETAL COMPOSITION:

87% Cabernet Sauvignon, 11% Merlot, 2% Petit Verdot

BARREL AGING: 19 months

OAK: French Oak, 50% new

This Cabernet Sauvignon is the ultimate expression of Oakville. Crafted from grapes farmed on our estate and complemented by select fruit from small family farmers on both the eastern and western edges of the appellation, it captures the full breadth of this renowned AVA. From the iron-rich soils at the foot of the Vaca Range to the gravelly, alluvial terrain in the shadow of the Mayacamas, each vineyard contributes to a wine of layered complexity, balance, and unmistakable Oakville character.

ACCOLADES: 93 pts, James Suckling | 92 pts, Vinous



2025 Sauvignon Blanc *Napa Valley*

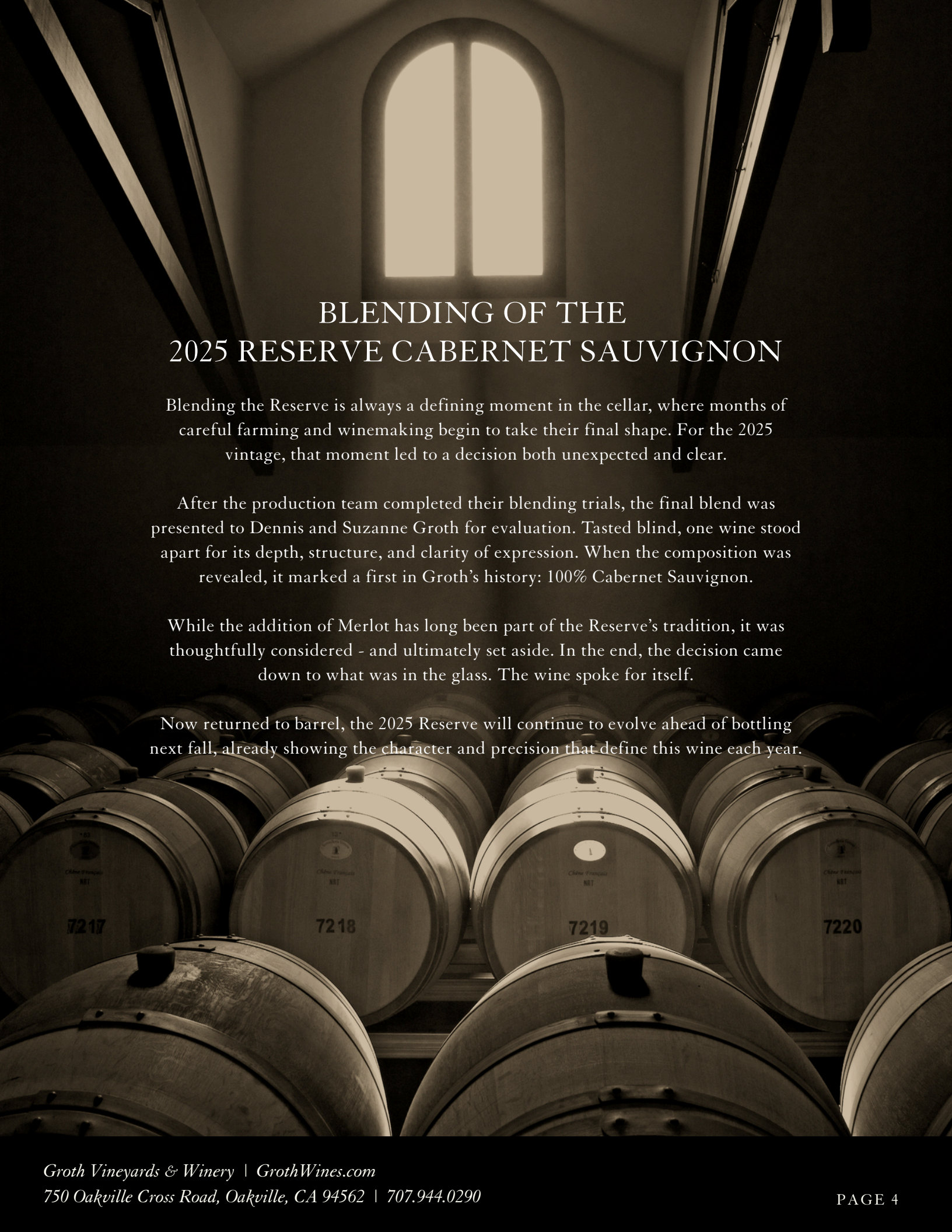
VARIETAL COMPOSITION:

88% Sauvignon Blanc, 12% Semillon

OAK: 100% fermented in neutral barrels, aged 4 months sur lie

Since our founding in 1982, Sauvignon Blanc has been a cornerstone of the Groth family of wines. For more than four decades, we've thoughtfully sourced fruit from exceptional vineyards throughout Napa Valley, including our own Oakville Estate. With careful attention in both the vineyard and the cellar, we've refined our approach over time to craft a Sauvignon Blanc that is vibrant, balanced, and expressive.





BLENDING OF THE 2025 RESERVE CABERNET SAUVIGNON

Blending the Reserve is always a defining moment in the cellar, where months of careful farming and winemaking begin to take their final shape. For the 2025 vintage, that moment led to a decision both unexpected and clear.

After the production team completed their blending trials, the final blend was presented to Dennis and Suzanne Groth for evaluation. Tasted blind, one wine stood apart for its depth, structure, and clarity of expression. When the composition was revealed, it marked a first in Groth's history: 100% Cabernet Sauvignon.

While the addition of Merlot has long been part of the Reserve's tradition, it was thoughtfully considered - and ultimately set aside. In the end, the decision came down to what was in the glass. The wine spoke for itself.

Now returned to barrel, the 2025 Reserve will continue to evolve ahead of bottling next fall, already showing the character and precision that define this wine each year.

WELCOMING OUR NEW DISTRIBUTOR PARTNERS

We're pleased to share an exciting update as we continue to grow our presence across key markets.

Groth is proud to welcome several new distributor partners, each bringing strong regional expertise and a shared commitment to quality.

Our newest partners include Favorite Brands in Texas; Ruby Wines in New Hampshire and Rhode Island; Heidelberg Distributing in Kentucky; Breakthru Beverage in Illinois; Johnson Brothers – Maverick in Colorado; and Pine State in Maine.

We look forward to working closely with these teams to build the Groth story further and bring our wines to more customers across the country.

TRADE TOOLS

To access and download various trade tools such as fact sheets, shelf talkers, estate maps, graphics, videos and other sales tools, please visit our trade page on our website via the QR code here.



HONORING DENNIS GROTH IN WASHINGTON, D.C.

This past November, Dennis Groth traveled to Washington, D.C., to attend the Tax Foundation's annual "Tax Prom," an evening that brings together leaders from across the country's tax policy community.

Dennis, who serves on the organization's Board of Directors, was honored during the event with the Distinguished Service Award.

Joined by Suzanne and family, the evening marked a meaningful moment of recognition. As Suzanne later shared, one of the most memorable aspects was seeing the experience through the eyes of the next generation—watching her son Jackson witness his grandfather being recognized on a national stage.

For a family rooted in Napa Valley, it was a moment far from the vineyard, yet deeply connected to the same values: dedication, leadership, and a long-term commitment to the broader community.



Left to right: Kimball Jones, Suzanne Groth, Dennis Groth & Jackson Jones



Chief of Sales Marc Nelson & Director of Winegrowing Ted Henry | Texas Blitz



Michael Taylor at the Houston Rodeo



Dinner at Hotel Del Coronado, San Diego CA



Dinner at the Ritz-Carlton, Amelia Island, FL



Dinner at Capital Grille, Newton, PA



Wine Dinner at Riverton Country Club, NJ



Dinner at La Costanera, Half Moon Bay, CA

IN GOOD COMPANY



Wine Dinner at Amelia Island Country Club, FL



Guest at Hotel Del Coronado smelling Chert

Also of Note:

- 1 Hotel, South Miami Beach, FL – Estate Sauvignon Blanc placement
- 1790 Club Master's Weekend, Evans, GA – Groth tasting
- Carpaccio, Miami Beach, FL – Reserve Cabernet Sauvignon placement
- EJ's Place, Skokie, IL - Estate Chardonnay & Oakville Cabernet Sauvignon BTG, Oakcross placement
- Grace's, TX - Oakville Cabernet Sauvignon BTG
- Italian Chop House, Oconee, GA - Oakville Cabernet Sauvignon BTG
- King Steak, Houston, TX - Oakville Cabernet Sauvignon BTG
- MO's, Milwaukee, WI - Oakville Cabernet Sauvignon BTG
- The Breakers Hotel, West Palm, FL – Estate Chardonnay BTG
- The Courtyard, Marina Del Ray, CA - Napa Sauvignon Blanc & Oakville Cabernet Sauvignon BTG
- The Ranch, Anaheim, CA - Oakville Cabernet Sauvignon BTG
- The Vinoy Resort & Golf Club, St Pete, FL – Napa Sauvignon Blanc & Oakville Cabernet Sauvignon BTG
- Waters, Fort Worth, TX - Napa Sauvignon Blanc & Oakville Cabernet Sauvignon BTG, Reserve Cabernet Sauvignon placement



Florida Blitz with Romain Breton