



# Groth

## 2018 CHARDONNAY HILLVIEW ESTATE VINEYARD, NAPA VALLEY

This single-vineyard Chardonnay is sourced exclusively from the Groth family's Hillview Estate south of Yountville, which they purchased in 1982. This wine highlights the beautiful fruit character and underlying minerality that so often exemplifies white wines from the Oak Knoll District.

**VINTAGE:** Long late and mild sums up the 2018 vintage. We started out with a cooler spring and slightly later than average bud break, but the conditions after budbreak were quite pleasant – very little frost threat this year. Those warm and mild conditions held throughout the growing season, we did have a handful of 100+ days, but not more than normal. The later bud break translated into a harvest stretched out by continued mild conditions post-veraison, giving the grapes quite a bit of hang-time for exceptional flavor development.

**HARVEST:** Our Chardonnay is made entirely from grapes grown on our Hillview Estate Vineyards located in the Oak Knoll District AVA and planted in 1996. The fruit from this cooler vineyard site provides the tropical fruit, citrus, and mineral notes that complement food nicely.

**WINEMAKING:** We whole-cluster pressed 91% of the Chardonnay fruit, giving us juice with incredibly delicate fruit flavors and softness. The remaining 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, 14% new, for fermentation and aging. After seven months of aging “sur lie”, the wine was racked off the yeast lees, blended, and finished for bottling.

**WINEMAKER TASTING NOTES:** The aromas of this classic Chardonnay are dominated by honeysuckle with fruit notes of lemon zest, lime leaf, and ripe white peach. There is an underpinning of oak giving a bit of lift and a hint of meringue, but it is far from overbearing. The palate entry is bright and clean, moving quickly from green apple into complex citrus and a touch of tropical fruit. Good mass and density are countered with crisp linear acidity which is in turn balanced by a subtle oak sweetness. The long finish rounds it all off with fresh lime and juicy peach. — Cameron Parry, Director of Winegrowing

**PAIRING SUGGESTION:** Enjoy this Chardonnay with grilled fish, roasted chicken, or just a summer evening among friends.

### KEY POINTS

- Napa Valley
- 100% sustainably farmed estate fruit from our Hillview Vineyard
- 100% Chardonnay
- Pick dates September 17-October 1, 2018
- Barrel fermented
- No malolactic fermentation
- Aged sur lie in French oak barrels for seven months, 14% new French oak
- Accolades: 90 pts, Editors' Choice — Wine Enthusiast | 90 pts — Wine Spectator | 90 pts, James Suckling

