



Groth

2019 SAUVIGNON BLANC NAPA VALLEY

VINTAGE: The 2019 growing season was fairly cool and steady until about mid-August, when a nice long heat wave brought just the “kick in the pants” the grapes needed to start ripening. After that initial heat, the weather turned variable with long, mild stretches punctuated with intense but brief heat spells. As an example, we had a high of 102° on a Wednesday followed by a high of 72° on a Sunday — a 30° swing in 5 days! Quality is excellent again, with great flavor development and good acid balance, all at lower sugars than we normally see.

HARVEST: We brought in our first Sauvignon Blanc on September 3, about 10 days later than average. Our Sauvignon Blanc is produced from grapes 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 Oakville Estate vineyard and is harvested with the Estate Sauvignon Blanc, contributing roundness and weight to the mouthfeel.

WINEMAKING: All of the Sauvignon Blanc and Semillon were whole cluster pressed, which gives us juice of incredibly high fruitiness and softness. To fully integrate the flavors as early as possible, the Estate Sauvignon Blanc and Semillon were both co-pressed and co-fermented. After pressing and settling, the juice was moved to neutral oak barrels and stainless-steel tanks, put through a long, cool fermentation, and allowed to age sur lie for just over three months in barrel. Malolactic fermentation was avoided to preserve the fruit character. 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.

WINEMAKER TASTING NOTES: Brilliant pale gold in color with enticing aromas of jasmine, white peach, tropical mango and fresh-cut lemon. Opening with a juicy acidity, the palate is richly weighted, showing layers of pineapple, green melon, and a crisp, refreshing grapefruit finish.

— Cameron Parry, Director of Winegrowing

PAIRING SUGGESTION: The crisp, clean acidity and lush fruit of this 2019 Sauvignon Blanc will nicely complement most lighter preparations of fish, but it has me yearning for a big bowl of salmon poke. It also pairs beautifully with summer afternoons, good friends and good conversation.

KEY POINTS

- Napa Valley
- Sauvignon Blanc 82%, Semillon 18%
- Pick dates September 3 to September 25
- Whole cluster pressed
- Fermentation: 80% neutral oak barrels, three months sur lie aging, 20% stainless-steel tanks
- A refreshing and enjoyable wine with bright fruit and lively natural acidity
- Accolades: 92 pts, Editors’ Choice — Wine Enthusiast | Six consecutive years of 90+ ratings