



Groth

2020 SAUVIGNON BLANC NAPA VALLEY

Groth Sauvignon Blanc has long been a showcase of our region's potential for this varietal, and the 2020 vintage continues the tradition of putting Napa Valley sunshine in a bottle. This wine is supple and complex — and always inviting of another glass.

VINTAGE: We started harvest on August 28, exactly one week earlier than in 2019, but more in line with our typical historical start time. The earlier start was no surprise as our mild winter yielded an earlier-than-average bud break (about two weeks earlier than 2019). Harvest was compressed, with no respite between whites and reds, and fruit quality was excellent with very good full ripeness at fairly low sugars.

HARVEST: 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 family's Oakville Estate 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 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.

TASTING NOTES: Brilliant pale gold in color with fresh, vibrant aromas of grapefruit and tangerine, white peach, tropical mango, kiwi, and a hint of lemon blossom throughout. Opening with a sweet, juicy citrus acidity, the palate is richly weighted, showing layers of grapefruit, pear, lemon meringue, honeydew melon, and a crisp, refreshing lime zest finish.

PAIRING SUGGESTION: The crisp, clean acidity and lush fruit of this Sauvignon Blanc will nicely complement most lighter preparations of fish. But don't stop there, as this wine will partner well with most shellfish, including raw oysters and sushi. It will also complement white meats and is more than up to the challenge as a match with Asian cuisine, and the bolder spicy curried dishes. You can dress this wine up or dress it down, and it will pair beautifully with summer afternoons, good friends and good conversation.

KEY POINTS

- Appellation: Napa Valley
- Varietal composition: Sauvignon Blanc 83%, Semillon 17%
- Pick dates: August 28 to September 16
- Whole cluster pressed
- Fermentation: 93% neutral oak barrels, three months sur lie aging; 7% stainless-steel tanks