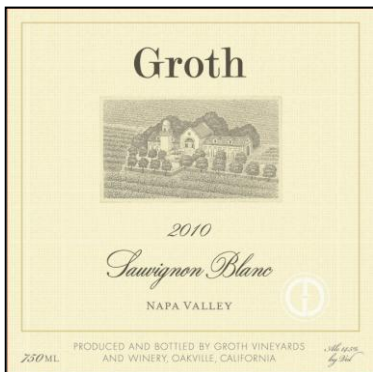




Groth
VINEYARDS & WINERY
Rooted in Oakville

2010 SAUVIGNON BLANC NAPA VALLEY



Vintage: The 2010 harvest year was punctuated by a direct move from Spring set records in many parts of Northern California. The cool weather we encountered during most of the growing season allowed the grapes to develop slowly resulting in maturity at lower sugars and higher acidities at harvest. Coupled with this balance, the fruitiness of the grape was retained resulting in exceptional aromas and flavors. However, the heat spikes did result in some vineyard issues. Large quantities of grapes, both white and red, were lopped off the vines to keep them from being harvested and brought into the winery. After all the hand wringing that Mother Nature caused during the season, the 2010 harvest may actually go down as one of the most intriguing, most difficult and the best vintages of the early 21st century. The whites are delightful – full flavors and aromas at nice acid levels with lower alcohols. Amazing results from an amazing year!

Harvest: Our 2010 Sauvignon Blanc was produced from grapes grown in various microclimates of the Napa Valley. The warmer Napa Valley microclimates give us grapes that result in wines with a lush, full melon/citrus character in the aroma and in the flavor. The cooler Napa Valley fruit provides a solid, crisp backbone that gives the wine an exciting liveliness that balances the rich creaminess from "sur lie" aging.

Winemaking: All of the Sauvignon Blanc and Semillon was whole cluster pressed. Whole cluster pressing gives us juice of incredibly high fruitiness and softness. After pressing and settling, 70% of the juice was moved to small oak barrels where it was put through a long, cool fermentation. Within two weeks, the wine fermented to dryness and the wines were allowed to age "sur lie" for a total of five months in the small oak barrels. These barrels are experienced (4-8 years old) and completely inert. This pressing, fermentation and aging program adds rich complexity to the aromas and flavors.

Menu suggestion: Dungeness crab and arugula salad with lemon vinaigrette

Key Points

- Napa Valley
- Sauvignon Blanc 97%, Semillon 3%
- 70% Barrel fermented, aged sur lie for five months, 30% stainless steel fermented

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