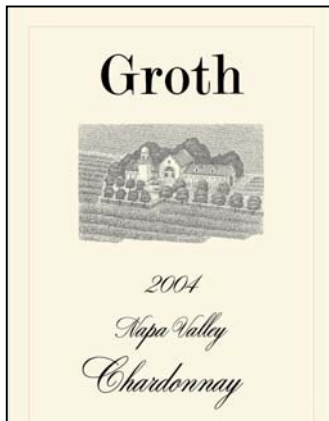




Groth
VINEYARDS & WINERY
Rooted in Oakville

2004 CHARDONNAY NAPA VALLEY



Vintage: The grapevines got off to an early start in 2004 thanks to incredibly warm weather in early spring. An early start was tempered by cooler weather during the summer interspersed with heat spikes. The results were clusters with excellent fruit character and development in both whites and reds. The 2004 will go down in the books as a stellar vintage.

Harvest: Our Chardonnay is made entirely from grapes grown in our Oakcross and Hillview Vineyards. The majority of tonnage comes from our Hillview parcel which was planted in 1996. The fruit from this cooler vineyard site provides the tropical fruit, citrus and mineral note that complements food nicely. Grapes from the warmer Oakcross vineyards give our Chardonnay its distinctive green apple character.

Winemaking: All of the 2004 Chardonnay fruit was whole cluster pressed. This gives us juice with incredible fruit flavors and softness. After pressing and cold settling, the juice was transferred to French oak barrels, 30% of which were new, for fermentation and aging. After eight months of aging “sur lie”, the wine was racked off the yeast lees, blended and finished for bottling.

Winemaker Tasting notes: Long, cool fermentation in a mixture of old and new barrels gives our Chardonnay layers of fruitiness and complexity that result in a wine that is very enjoyable when young or after several years of bottle age. This method of fermentation, in conjunction with whole cluster pressing and "sur lie" aging add layers of toastiness and creaminess to the wine. Together these components meld together harmoniously to create a balanced wine that is both lively and rich in aroma and flavor.

Menu suggestion: “This intense fruitiness and wonderful balance in the Chardonnay make it a great partner to all shellfish. Whenever I feature the Chardonnay I turn to scallops. I sear them then make an orange sauce finished with a little butter” *Kimball Jones, Culinary Director.*

Key Points

- Napa Valley
- 100% Chardonnay
- No Malolactic Fermentation
- Estate vineyard fruit - 84% Yountville (Hillview), 16% Oakville (Oakcross)
- Barrel fermented
- Aged sur lie in French oak barrels for eight months, 30% new oak
- Crisp, complex, well balanced Chardonnay

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