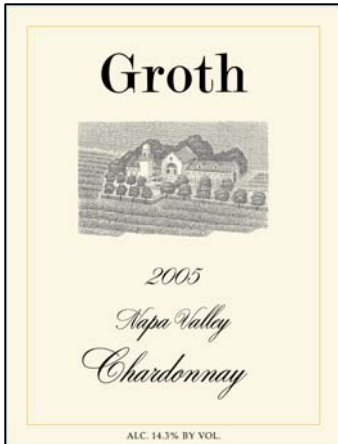




Groth
VINEYARDS & WINERY
Rooted in Oakville

2005 CHARDONNAY
NAPA VALLEY



Vintage: The 2005 harvest was one of great extremes. A very wet Spring provided a lot of potential for a big harvest of very juicy fruit. A fantastic Indian Summer resulted in long hang times which allowed the grapes to mature at a leisurely pace giving us outstanding character, fabulous sugar/acid ratios and outrageous color. It was a great year all around for whites. In retrospect we find ourselves thinking back to the fantastic vintages of 1985, 1994 and 1995. These wines will go down in the annals of great vintages as “real keepers”!

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 2005 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: “Seared Halibut or any shellfish is a natural with this crisp, well balanced wine. I like to serve the Halibut on a bed of couscous with a saffron-fennel broth.” Kimball Jones, Culinary Director

Key Points

- Napa Valley
- 100% Chardonnay
- No Malolactic Fermentation
- Estate vineyard fruit - 74% Yountville (Hillview), 26% 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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