

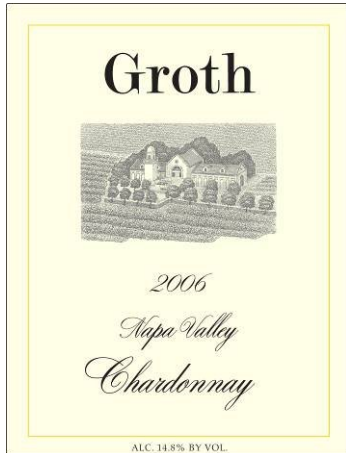


Groth

VINEYARDS & WINERY

Rooted in Oakville

2006 CHARDONNAY NAPA VALLEY



Vintage: A late cool spring delayed bud break. As it turned out, this fortuitous delay in bud break mitigated any damage that might have resulted from a record heat wave in early July. Mild, moderate temperatures followed allowing the slowly developing berries to ripen over a very long period. We were blessed with a fantastic “Indian summer” during the entire month of October allowing the grapes to reach optimum ripeness without the concern for “monster sugar”.

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

Winemaking: All of the 2006 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: “Roasted chicken is a natural with this crisp well-balanced wine. I like to roast the chicken with apples, onions and fingerling potatoes.” Kimball Jones, Culinary Director

Key Points

- Napa Valley
- 100% Chardonnay
- No malolactic fermentation
- Estate vineyard fruit - 77% Hillview, 23% Oakville
- Barrel fermented
- Aged sur lie in French oak barrels for eight months, 30% new oak
- Crisp, complex, well balanced Chardonnay

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