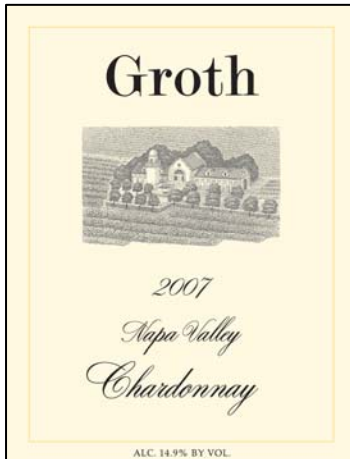




Groth
VINEYARDS & WINERY
Rooted in Oakville

2007 CHARDONNAY
NAPA VALLEY



Vintage: Early bud break, bloom and set suggested a very early year for wine grapes temperatures resulted in early maturation of whites at lower sugars than we have seen in the past few vintages. Quality was high, yields were low. 2007 was a stunning vintage which gave us wonderful wine showing gobs of intensity and complexity.

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, citrus and mineral notes that complement food nicely. Grapes from the warmer Oakville vineyards give our Chardonnay its distinctive green apple character.

Winemaking: All of the 2007 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: Fresh local crab. For us in the San Francisco Bay Area that means Dungeness crab, but Stone crab and Blue crabs on the East Coast are also a fantastic pairing. Other shell fish like prawns or lobster are always a great match, too. "Whenever it is crab season I pair this wine with a simple salad of butter lettuce, crab and use a lemon infused olive oil in the vinaigrette." Suzanne Groth

Key Points

- Napa Valley
- 100% Chardonnay
- No Malolactic Fermentation
- Estate vineyard fruit - 78% Hillview, 22% 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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