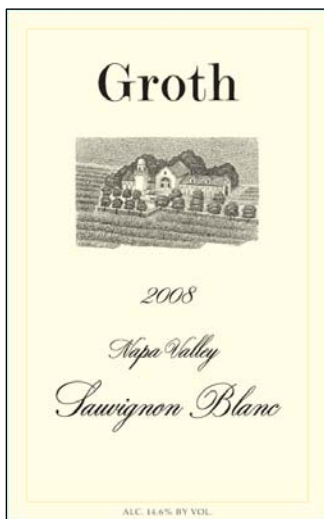


**Groth**  
VINEYARDS & WINERY  
*Rooted in Oakville*

**2008 SAUVIGNON BLANC**  
**NAPA VALLEY**



**Vintage:** WOW! Mother Nature threw almost everything at us in 2008 except a Summer hail storm! A stingy rainy season was followed by the worst frosts we have seen in over thirty years. Unusual weather patterns during bloom and set wreaked havoc with some varieties, greatly impacting tonnage yields. A few heat spikes were thrown in during the Summer for good measure, followed by a little bit of rain for some icing on the cake. All of this was assuaged somewhat by our typical “Indian Summer” of dry warm weather which allowed the red grapes to gracefully mature on the vines. Oh, I forgot - we had severe forest fires in June!

**Through all of this the wines are quite lovely.** Low yields from smaller grapes and clusters that ripened at lower sugars are providing us with great balance, flavors and aromas. The whites are plump and juicy. Overall, 2008 is another keeper!

**Harvest:** Our 2008 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 4-5 years old and completely inert. This pressing, fermentation and aging program adds rich complexity to the aromas and flavors.

**Menu suggestion:** “One of my favorite dishes with Sauvignon Blanc is fresh raw oysters (small ones, like Kumamotos) marinated in a ceviche marinade (lemon/lime juice, finely chopped onions, tomato, fresh jalapenos, cilantro, salt) served chilled on the half shell with chilled Sauvignon Blanc – yummy!” Michael Weis, Winemaker

750 Oakville Cross Road  
PO Box 390  
Oakville, CA 94562

707-944-0290  
www.grothwines.com

**Key Points**

- Napa Valley
- Sauvignon Blanc 96%, Semillon 4%
- 70% Barrel fermented , aged sur lie for five months, 30% stainless steel fermented