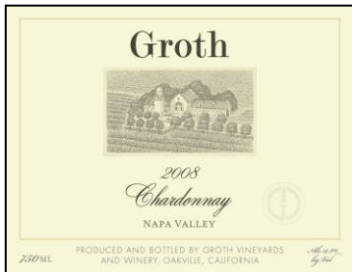


# Groth

VINEYARDS & WINERY

*Rooted in Oakville*



## 2008 CHARDONNAY 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 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 2008 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, 25% 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.

### Key Points

- Napa Valley
- 100% Chardonnay
- No Malolactic Fermentation
- Estate vineyard fruit - 79% Hillview, 21% Oakville
- Barrel fermented
- Aged sur lie in French oak barrels for eight months, 25% new oak
- Crisp, complex, well balanced Chardonnay

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