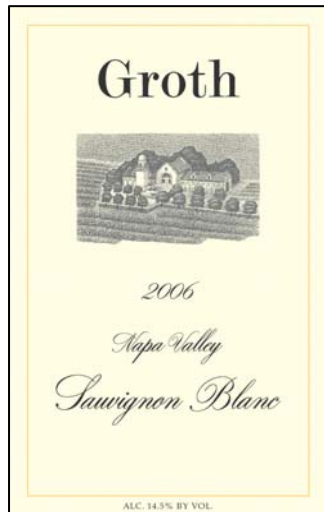




Groth
VINEYARDS & WINERY
Rooted in Oakville



2006 SAUVIGNON BLANC 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 without the concern of “monster sugar”.

Harvest: Our 2006 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. This pressing, fermentation and aging program adds rich complexity to the aromas and flavors.

“Experienced” Barrels: The Sauvignon Blanc barrels are retired Chardonnay barrels that are 4-5 years old. These barrels are completely inert, which means they do not impart any oak flavor to the delicate varietal.

Menu suggestion: “One of our favorite family meals with Sauvignon Blanc comes from Kimball Jones, our Culinary Director, and family member. The mineral and herb flavors of Sauvignon Blanc marry nicely with grilled fish or chicken. Add to this a puree of cauliflower and leeks and you have a memorable meal. The cauliflower and leeks are cooked in chicken or fish stock. Drained and pureed with a little lemon juice, salt, pepper, and a little butter this makes a beautiful presentation for the fish or chicken. The citrus and stone fruit flavors of the wine are enhanced. This puree was the first solid food for our grandson. This dish is truly something that the entire family can enjoy together.” Judy Groth

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Key Points

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