



# Groth

VINEYARDS & WINERY

*Rooted in Oakville*

## 2016 CHARDONNAY HILLVIEW VINEYARD • NAPA VALLEY

**Vintage:** The 2016 harvest was on the early side of average, with bud break happening about a week later than 2015. The growing conditions were excellent this year thanks in part to some later spring rains that recharged the groundwater right as the vines were coming out of dormancy. Overall, the summer was on the hotter side with a couple good heat spikes, allowing for full flavor maturity at an earlier pick date. Noteworthy characteristics of this vintage include ripe flavors and on-target acidity at lower than normal Brix (sugar levels).

**Harvest:** Our Chardonnay is made entirely from grapes grown on our Hillview Vineyards located in the Oak Knoll District AVA and planted in 1996. The fruit from this cooler vineyard site provides the tropical fruit, citrus, and mineral notes that complement food nicely.

**Winemaking:** We whole cluster pressed 88% of the Chardonnay fruit, giving us juice with incredible delicate fruit flavors and softness. The remaining fruit was destemmed prior to pressing, yielding juice with a bigger structure and rich aromatics. After pressing and cold settling, the juice was transferred to French oak barrels, 17% 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:** “Complexity is worthless without balance, especially in a white wine. What good is having all that nuance if it is overwhelmed by any one aspect? This 2016 Chardonnay exemplifies that chorus of diverse voices all singing in harmony; bright limey citrus and tropical fruit aromas play off against the yeast, wet-stones, and hint of caramel on the nose. The palate shows great linearity, building layer upon layer of interest and richness, while remaining focused and crisp.” Cameron Parry, Director of Winegrowing

### Key Points

- Napa Valley
- Estate vineyard fruit - 100% Hillview Vineyard
- 100% Chardonnay
- August 29 – September 6, 2016
- Barrel fermented
- No Malolactic Fermentation
- Aged sur lie in French oak barrels for eight months, 17% new oak

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