



Groth
VINEYARDS & WINERY
Rooted in Oakville

2017 CHARDONNAY
HILLVIEW VINEYARD • NAPA VALLEY

Vintage: The 2017 growing season was one of extremes. We had one of the wettest winters on record – almost double our average rainfall. It was a good thing, as it was also one of the hottest summers on record. Thankfully, steady heat and abundant soil moisture allowed the vines to acclimate and grow beautifully. The end result was a gloriously ripe and expressive crop - just the way we like it.

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 81% of the Chardonnay fruit, giving us juice with incredibly 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, 16% new, for fermentation and aging. After seven months of aging “sur lie”, the wine was racked off the yeast lees, blended, and finished for bottling.

Winemaker Tasting notes: “The 2017 Chardonnay shows a brilliant pale golden straw color. The aromas open with ripe pear, white peach, and citrus notes of orange blossom and Meyer lemon, complemented by subtle toasty oak undertones. The palate entry is smooth with citrus and mineral elements. The mouthfeel builds cleanly with a very nice acid balance crisp and bright but still juicy and lush. In addition to the citrus notes, there is a tropical fruit layer of lychee, pineapple, and starfruit. The hint of new oak brings a sweetness that lifts the fruit and provides a bit of structure that supports the mouthfeel.” Cameron Parry, Director of Winegrowing

Key Points

- Napa Valley
- Estate vineyard fruit - 100% Hillview Vineyard
- 100% Chardonnay
- Pick dates September 4 - 6, 2017
- Barrel fermented
- No malolactic fermentation
- Aged sur lie in French oak barrels for seven months, 16% new French oak

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