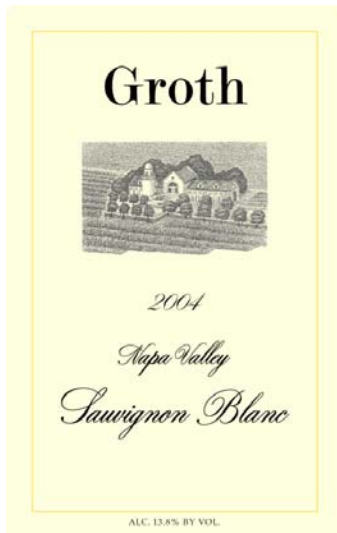




2004 Sauvignon Blanc Napa Valley



Vintage:

Grapevines got off to an early start in 2004 thanks to incredibly warm weather in early spring. The early start was tempered by cooler weather during the summer interspersed with heat spikes. The results were clusters with excellent fruit character and development in both whites and reds. The 2004 will go down in the books as a stellar vintage.

Harvest:

Our 2004 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. The blend of the two elements results in a harmonious wine that matches well with all types of cuisine.

Winemaking: All of the Sauvignon Blanc and Semillon was whole cluster pressed. Whole cluster pressing gives us juice of incredibly high fruitiness and softness. 30% of the blend is fermented and aged in stainless steel tanks; this aging process allows the juice to retain its fruitiness, flavors and aromas. The remaining 70% of the juice was moved to small oak barrels where it was put through a long, cool fermentation. Within two weeks, the wine completed fermentation and were allowed to age "sur lie" for a total of five months in the small oak barrels. This fermentation and aging program adds rich complexity to the aromas and flavors.

"Experienced" Barrels: New barrels need not apply. Everyone notices the brand new, expensive, French oak that our Cabernet Sauvignon goes into, and then they see the "experienced", older barrels that we use for Sauvignon Blanc. However, that is the way we like it. The Sauvignon Blanc barrels are retired Chardonnay barrels that are 4-5 years old. They are completely inert, which means they do not impart any oak taste to the delicate varietal. *That means when you drink our Sauvignon Blanc, it tastes like Sauvignon Blanc.*

Menu suggestion: *"Why isn't it in my fridge?"* When we asked our Culinary Director, Kimball Jones, for a food and wine pairing, that is all he had to say. Whenever he makes a Dungeness crab and arugula salad with Meyer lemon vinaigrette, he needs a bottle of Groth Sauvignon Blanc to match with it. Every year we run out of this wine between vintage releases. That means employees are anxiously awaiting the next release, too.

Key Points

- 100% Napa Valley
- 95% Sauvignon Blanc, 5% Semillon
- 70% Barrel fermented, aged sur lie in French oak barrels for five months, 30% never sees a barrel

Crisp, complex, well balanced Sauvignon Blanc