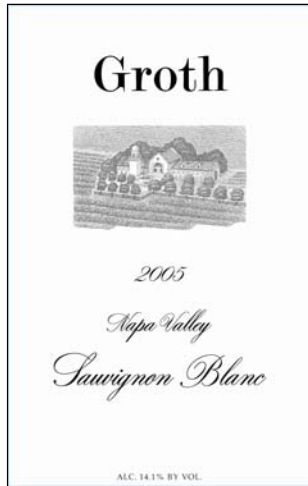




Groth
VINEYARDS & WINERY
Rooted in Oakville

2005 SAUVIGNON BLANC NAPA VALLEY



Vintage: The 2005 harvest was one of great extremes. A very wet Spring provided a lot of potential for a big harvest of very juicy fruit. A fantastic Indian Summer resulted in long hang times which allowed the grapes to mature at a leisurely pace giving us outstanding character, fabulous sugar/acid ratios and outrageous color. It was a great year all around for whites. In retrospect we find ourselves thinking back to the fantastic vintages of 1985, 1994 and 1995. These wines will go down in the annals of great vintages as “real keepers”!

Harvest: Our 2005 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: 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. The Sauvignon Blanc barrels are retired Chardonnay barrels that are 4-5 years old. They are completely inert, which means they do not impart an oak flavor to the delicate varietal. When you drink our Sauvignon Blanc, it tastes like Sauvignon Blanc.

Menu suggestion: “One of my favorite dishes with Sauvignon Blanc is fresh raw oysters (small ones, like Kumamotos) marinated in a ceviche marinade (lemon/lime juice, finely chopped onions, tomato, fresh jalapenos, cilantro, salt) served chilled on the half shell with chilled Sauvignon Blanc – yummy!” Michael Weis, Winemaker

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Key Points

- Napa Valley
- Sauvignon Blanc 93%, Semillon 7%
- 70% Barrel fermented , aged sur lie for five months, 30% never sees a barrel