

Groth

2002 Sauvignon Blanc 92% Sauvignon Blanc
8% Semillon

Vintage: The 2002 harvest was characterized by a diversity of temperatures and yields that resulted in white wines of incredible fruitiness and depth, and in red wines of fabulous color and concentration. A mild growing season with occasional heat spikes brought the grapes into the winery with exceptional development and character. Even though we found variable tonnages in all varieties, overall yields were close to average. The Fall heat spikes caused a certain amount of "harvest compression" allowing us to harvest the physiologically mature reds in a relatively short period. All in all, the 2002 vintage should develop into a real keeper!

Vineyards: Our 2002 Sauvignon Blanc is produced predominately from grapes grown in various microclimates of the Napa Valley and blended with a small portion of grapes grown in Mendocino County. The Napa Valley grapes give the wine a lush, full melon/citrus character in the aroma and in the flavor. The Mendocino 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 an harmonious wine that matches well with all types of cuisine.

Winemaker's Comments: Our Sauvignon Blanc displays the ultimate characters defined by this variety: vibrant melon fruitiness balanced by a clean crisp finish. Notes of sweet wood add a rich smoothness to the wine.

History (1982):

The first artificial heart was implanted in a human being

The space shuttle Columbia made its first non-test flight

E. T.: The Extra-Terrestrial (tm) landed on movie screens everywhere

Time Magazine named the PC (personal computer) the "Machine of the Year,"

The Compact Disk was introduced

In Oakville, Napa Valley, California, Groth Vineyards & Winery was founded

Crottin de Chavignol [France]



Milk: Raw goat's milk

Country: Loire, France

Areas of production: Pitou, Berry and Perigord

Fabrication process: The crottin is produced from the raw milk of an alpine race of goats that is exclusively grew in the appellation area.

Region: From the Loire region, Chavignol has a natural rind which ranges from pale ivory to almost black. These color gradations demonstrate how the cheese is delicious at every stage of its aging. After 8 days of life it is ready to be eaten, having a gentle, aromatic, yeasty taste and a fine moist texture. At this point Chavignol weighs about 140g. After 2 weeks, the interior softens, the taste is nuttier and full bodied and is weighing in at 110g. After about 20 days, the cheese will change again into a fruitier, denser and creamier cheese. After 5 weeks, the cheese is dry and has really shrunk! The smell gets stronger and develops a meaty texture and a robust flavor. After four months, just grate off the rind that has formed. By this time the rind will be blue-gray and looks most like its literal translation, "horse droppings".

