

OUR FAMILY OF WINES

SAUVIGNON BLANC

● [Winemaking](#)

[Philosophy](#)

● [Oakville Estate Red](#)

● [Cabernet Sauvignon](#)

["Estate Grown"](#)

● [Jericho Canyon Red](#)

● [Bacigalupi](#)

[Chardonnay](#)

● [Sauvignon Blanc](#)

● [Library Wines](#)

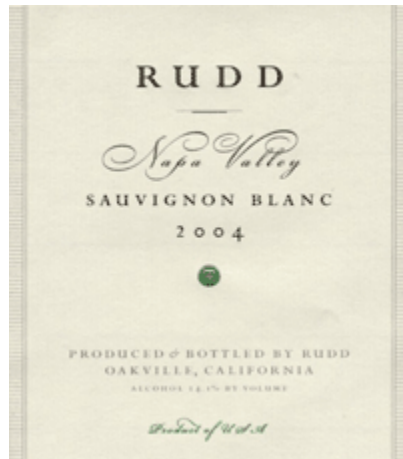
● [Ratings & Reviews](#)

2004 RUDD NAPA VALLEY SAUVIGNON BLANC

The 2004 Napa Valley Sauvignon Blanc is produced from three primary vineyard sources. One vineyard is in Oakville, the second is in Rutherford, and for the first time this year we added some delicious Semillon from Calistoga. This wine exhibits the richness and classic varietal flavor that have become the hallmark of Rudd's approach to Sauvignon Blanc. It displays a complex integration of tropical fruits and herbs framed by crisp, refreshing citrus.

The 2004 growing season was the earliest in nearly 20 years. A dry, late winter ended with three warm spells – the first in late February, then in mid-March, and again in late April. This shifted the whole season – bud break, flowering, veraison and harvest – two to three weeks earlier than normal. The harvest began on August 12 and was completed over a sixteen-day period. The Oakville fruit was first, followed by Rutherford and finally the Semillon on August 28. Once harvested, the grapes were gently whole-cluster pressed, then gravity-fed to barrels in Rudd's underground caves. Native yeasts were allowed to induce fermentation. This primary fermentation was completed in a combination of new and used French oak, concrete eggs, and stainless steel barrels. The concrete eggs, which are the first to be used in the United States, have added another dimension to our winemaking. Somewhat larger than a barrel, the porous concrete material gives the richness of an oak barrel fermentation, but with the varietal purity of a stainless steel barrel. The wine was stirred and topped monthly for seven months, then racked, fined and bottled without filtration in late May 2005. To ensure

consistent excellence in every bottle, we bottled the 2004 Sauvignon Blanc with screw caps.



Blend: 93% Sauvignon Blanc ,
7% Semillon

Appellation: Napa Valley

Fermentation: Native yeast /
no malolactic

Aging: 7 months, 79% third-use
French oak, 3% new French
oak, 10% concrete eggs, 3%
stainless steel berrels.

Cases produced: 1,452

Suggested retail price: \$35