

R U D D

Mt. Veeder

SUSAN'S BLANC

2021



NAPA VALLEY WHITE WINE
OWN, PRODUCED & BOTTLED BY RUDD
OAKVILLE, CALIFORNIA

ALCOHOL 13.9% BY VOLUME

Product of U.S.A.



R U D D

2021 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

The moment we first tasted the Semillon grapes off the vine, we knew the 2021 vintage would be special — it was a veritable gift from Mother Nature. The year commenced with minimal rain, leading to an early budbreak with the second consecutive year of drought conditions in Napa Valley. Mild spring temperatures allowed for an easy renewal to the growing season with temperatures rising in the summer months, accelerating the arrival of harvest. The harvest of white wine varietals on our Mt. Veeder Estate began quite early with the harvest of Semillon perfectly timed on August 31st to reveal the true character of this elusive varietal seen through the lens of our terroir. Smaller canopies and berries meant smaller yields, resulting in concentrated grapes with tremendous flavor, encapsulating the beauty of the vintage. While a small production size was dictated by the rhythms of the growing season, the quality level of the 2021 vintage is singularly exceptional and is our most outstanding Susan's Blanc to date.

The 2021 Rudd Mt. Veeder Estate Susan's Blanc was classically blended with Semillon, Sauvignon Blanc, and Sauvignon Gris; however, we added an intriguing layer in the aging development of this wine. The first 8 months of the wine's life were spent in its initial fermentation barrels including neutral French oak and new French oak, but rather than bottling this wine after 8 months as we have in the past, we crafted the final blend and then aged the Susan's Blanc for an additional 11 months in a terracotta amphorae, an ancient aging vessel, and also a hand selected French Oak barrel to enhance the depth and complexity of this exquisite Semillon. The resulting wine has forever changed the way we approach making the Susan's Blanc in the selective vintages we are fortunate to make this category defining white wine.

The 2021 Rudd Mt. Veeder Estate Susan's Blanc aromatics show a level of refinement and varietal depth that is precisely Semillon driven with a brilliant golden hue. Delicate yet pronounced notes of honeysuckle linger in the glass, showing an understated sophistication. A subtle note of wet stone suggests a powerful level of minerality, adding a complex dimension to the bouquet, while fresh papyrus enhances the lift, lending to an exceptional and intriguing tone. The palate offers an elegant and well-balanced feel stemming from the extended 11 months this wine spent aging in terracotta amphorae in our caves. Bright acidity provides a lively foundation, and the taste unfolds with lemongrass, succulent melon, yellow apple, and refreshing lemon zest. This texture, balanced with an elegant, soft acidity is attributed to the extended aging time spent to make sure this wine is pure magic gold.

APPELLATION	Mt. Veeder
HARVEST DATES	Starting August 17th, lasting 13 days, 3 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	70% Semillon, 15% Sauvignon Gris, 15% Sauvignon Blanc
AGING	Aged 8 months in 84% neutral French Oak and 16% new French Oak barrels. After blending, the wine was aged in terracotta amphorae and neutral French oak for an additional 11 months.

Rudd Oakville Estate