

RUDD

2022 RUDD MT. VEEDER ESTATE Sauvignon blanc

The 2022 vintage was focused on resilience and adaptability in the vineyards as one of the more unique vintages in recent memory. With mild December rain, the growing season commenced on the warmer side, leading to an early budbreak. Progressing into late spring and early summer, the vines showed strong shoot growth and a return to average crop yields. With ideal weather in August, comprised of warm days and cool nights, the first pick of Sauvignon Blanc took place on our Mt. Veeder Estate on August 17th. Semillon and Sauvignon Gris followed over the next two weeks, finishing up just before the beginning of September.

Bright and pale yellow in color, the 2022 Rudd Mt. Veeder Estate Sauvignon Blanc aromatically draws one in with notes of freshly flowered citrus blossoms, sweet orange zest, and sun-kissed apricot. Diving deeper into the wine, notes of fennel seed, wet stone, and the lightest dappling of brioche come together to create a unique and intriguing white wine. The palate begins generously with layers of stone fruit and mandarin orange, balanced by nervy Meyer lemon, and kaffir lime acidity. As the wine continues to unfold, notes of peach purée, summer melon, and a sprinkling of white pepper fill out the body of this wine in a way synonymous with our mountain terroir vines. Persistent and elegant, the flavors are perfectly wrapped into the texture, both charmingly smooth and bursting with energy. This wine continues to awe in every vintage.

APPELLATION Mt. Veeder, 100% Estate Grown

HARVEST DATES Starting August 17th, lasting 13 days, 7 separate picks

GEOLOGY Complex diversity of rhyolitic tuff, breccia and andesitic

cobbles

AGING 42% Concrete, 37% Neutral French Oak, 13% Terracotta

Amphora, 8% New French Oak

