



RUDD

2017 RUDD MT. VEEDER ESTATE LESLIE'S BLEND

The 2017 vintage will stand out when comparing Napa Valley vintages for years to come. The vintage began with much needed heavy rains, which contributed to a more normal April budbreak for the Mt. Veeder Estate than the previous two vintages. The completion of bloom before a brief hailstorm in June left a great quality crop to tend. Moderate summer weather contributed to a small difference in veraison, finishing seven days later compared to the 2016 vintage. The picking season began in mid-September with Merlot, followed by Cabernet Sauvignon, Cabernet Franc, Malbec, and Petit Verdot, ending the first week of October.

One can get lost in the dark, purple color and intense mountain aromatics present in the 2017 Rudd Mt. Veeder Estate Leslie's Blend. The second vintage of this wine opens enthusiastically with dried cherries, black currants, and a familiar Herbs de Provence warmth. This wine is lush, persistent, and powerful in every way. The aromatic fruit notes of cassis and black cherry become more serious on the palate, with a resin-like freshness that is always present from our Mt. Veeder Estate. Texturally bold, the tannins are tight and balanced, extending the length beyond what is expected in such a young, structured wine. Sweet cocoa and baking spices bring a completeness to the final lingering taste. This wine can be enjoyed for years to come and will continue to age gracefully over the next 10-15 years.

APPELLATION	Mt. Veeder
HARVEST DATES	Starting September 20th, lasting 16 days, 4 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	45% Cabernet Sauvignon, 23% Merlot, 20% Cabernet Franc, 6% Petit Verdot, 6% Malbec
AGING	27% New French Oak

Rudd Oakville Estate

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