



R U D D

2019 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

The 2019 season started out with an abundance of rain which continued through the month of February, giving the vines a long dormancy to prepare for the upcoming vintage. Even though the winter was cold, budbreak lagged only slightly, and a warm April propelled the shoot growth to take off at high speeds. An out of character rain event in May led to full and healthy canopies. While Mother Nature has taught us never to expect two abundant vintages in a row, 2019 was very much on par with the 2018 season in terms of a healthy fruit set. Warm summer months with a few heat spikes at the beginning of harvest were mitigated with the running of misters, shade cloth, and healthy canopies. Semillon and Sauvignon Gris began coming into the winery on September 17th in two separate picks.

The 2019 proved to be a spectacular vintage— one so unique we were able to put together the best Semillon and Sauvignon Gris lots to craft the Susan's Blanc. All the elements must come together perfectly to create this unique wine, starting with its brilliant pale color paired with bright and fresh aromatics of melon and wet stone. As the wine sits in the glass, the aromas evolve into sweet-smelling white blossoms and a touch of crisp fresh linen. Upon first taste, intense mid-palate flavors of cantaloupe and tart stone fruit spark the palate as one is expecting the same delicate poise that the aromatics suggest. These fruit notes and the perception of salty mineral complexity are followed by the always present honey-like character that Semillon provides in the highest quality vintages. A touch of new oak brings structure and a Crème Brûlée charred sweetness to the finish, adding another dimension of depth and intrigue, but also lending to the ageability of this unique white wine.

APPELLATION	Mt. Veeder
HARVEST DATES	Starting September 17th, lasting 2 days, 2 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	67% Semillon, 33% Sauvignon Gris
AGING	67% Neutral French Oak, 33% New French Oak

Rudd Oakville Estate