

RUDD

20th Vintage Anniversary Release

2019 RUDD OAKVILLE ESTATE RED

Ideal growing seasons in 2018 and 2019 led to exceptional successive vintages. The growing season began with plenty of rainfall, followed by a long, warm summer offering few extreme heat events and ample foggy mornings. The long and relatively mild finish to the season preserved freshness, finesse, and harmony in the fruit. The Cabernet Sauvignon harvest commenced at the Oakville Estate on September 25th with our final pick on October 3rd — this gradual and balanced growing season allowed for abundant hang time providing us with vibrant color, refined structure, and plush tannins.

The 2019 Rudd Oakville Estate Red opens with an intense sweet spice nose, full of vanilla bean, and subtle savory anise tones. Rich plum and dark cassis harmoniously balance the spice with the refined essence of purple flowers, dried green herbs, and graphite stemming from the addition of Cabernet Franc to the blend.

The purity of fruit exhibited embodies an elegance in this wine — plush in nature, building in complexity and depth as the wine evolves. Mirroring the fruit on the nose, sumptuous summer ripe plums and black cherries show prominence on the entry, punctuated by a burst of red currant freshness. An earth and gravel-driven nature creates a striking aspect to the wine, present both in the volcanic mineral taste and the fine dusty texture, adding to the already powerful mid-palate core. Rounding out the finish is an exhilarating hint of graphite and dark cocoa with a slightly sweet and unending firm tannic finish. This wine will develop and age gracefully over the next 15-20 years.

APPELLATION Oakville

HARVEST DATES Starting September 20th, lasting 13 days, 9 separate picks

GEOLOGY Red, volcanic core stone and lighter gravel / stony overlay

from Rudd alluvial fan

BLEND 93% Cabernet Sauvignon, 7% Cabernet Franc

AGING 70% Once Used French Oak, 30% New French Oak

Rudd Oakville Estate