



RUDD

Mt. Veeder

SAUVIGNON BLANC

2020



NAPA VALLEY
EAST AVENUE, PRODUCED & BOTTLED BY RUDD
OAKVILLE, CALIFORNIA

ALCOHOL 13.4% BY VOLUME

Product of U.S.A.



RUDD

2020 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

The 2020 growing season on Mt. Veeder started out with a warm, dry winter with March rains rejuvenating the vines and soil. A mild spring shifted into a summer of cool mornings and warm days, leading us to an early first pick of Sauvignon Blanc on August 20th. The harvesting of Semillon and Sauvignon Gris concluded the picking of white varieties on Mt. Veeder during the first week of September, an early conclusion to the harvest of these varietals. These earlier picks allowed us to create a wine that captured the true freshness and exceptional site expression of our vineyard.

The release of the 2020 Rudd Mt. Veeder Estate Sauvignon Blanc could not come soon enough. The intense pale-yellow color mirrors the fruit profile one finds on the nose. Aromas of fennel, tart citrus, and a hint of tropical notes are incredibly enticing and familiar from vintage to vintage with this wine.

Energetic and focused, this youthful wine is uniquely intriguing. On the palate, one finds the brightness of fresh kiwi fruit alongside lemon and lime citrus. This vivid acidity is balanced by a mineral salinity and depth that carries the midpalate through to the finish. Texturally precise, this mineral perception leaves one with an almost chalky structure that with just a hint of toasted spice elements at the finish, comes together to create a truly complete wine. The aging potential of this wine is astounding.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	Starting August 20th, lasting 14 days, 8 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	63% Neutral French Oak, 20% New French Oak, 17% Terracotta Amphora

Rudd Oakville Estate

500 OAKVILLE CROSSROAD
OAKVILLE, CA 94562

707 944 8577
RUDDWINES.COM

P.O. BOX 105
OAKVILLE, CA 94562