



RUDD

*Oakville*

SAMANTHA'S  
CABERNET SAUVIGNON  
2020



NAPA VALLEY  
GROWN, PRODUCED & BOTTLED BY RUDD  
OAKVILLE, CALIFORNIA

ALCOHOL 14.9% BY VOLUME

*Product of U.S.A.*

# R U D D

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## 2020 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

The 2020 growing season in Oakville began with a warm, dry winter with March rains giving the soil nourishment heading into a mild spring. A summer with cool mornings and warm days fortuitously resulted in our earliest first pick of Cabernet Sauvignon in Rudd Estate's history, starting on August 28th and ending on September 25th, before the Glass fire in Napa Valley started. These earlier picks, balanced with select picks of later ripening Cabernet Sauvignon, allowed us to craft a wine which captures a level of freshness while remaining true to our unique terroir in eastern Oakville.

The most discussed vintage Napa Valley has seen in recent memory, the 2020 wines from our estates have been tasted and scrutinized more than any vintage in our history. It is with great pleasure and pride we introduce the 2020 Rudd Oakville Estate Samantha's Cabernet Sauvignon. Deep and inviting in color, this vintage is alluring in richness and complexity. The nose is greeted with a symphony of dark fruit aromatics, black cherries, and sweet summer plums, accompanied by subtle notes of purple flowers adding an elegant touch. A captivating blend of coffee and warm spices emerge, intertwining with the fruit to create an enticing aromatic experience.

On the palate, the wine unfolds with dynamic layers. The entry of cassis and boysenberries take center stage, offering a burst of rich and luscious fruit. A savory depth to the wine reveals itself, characterized by an iron undertone adding a distinctive complexity which can only come from East Oakville. As the palate unfolds, the midpalate reveals a surprising fresh plushness and fleshy texture, providing a harmonious balance to the overall structure. Finally, the tannins make a bold statement with lively intensity and grip as the wine builds towards the finish. The persistent energy and nuanced flavors linger, leaving a lasting impression, and show the promising aging potential of this unforgettable wine.

APPELLATION	Oakville
HARVEST DATES	Starting September 5th, lasting 10 days, 9 separate picks
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	57% Once Used French Oak, 43% New French Oak

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*Rudd Oakville Estate*