

R U D D

2016 RUDD MT. VEEDER ESTATE LESLIE'S BLEND

From our mountain vineyard estate with steep terraced slopes that climb over 800 feet in elevation to a 1600 feet ridge top, this is the first release of a red wine dedicated to Leslie Rudd, in what may be the greatest vintage of the 2010's.

While spring brought warm weather, generous rain in the winter replenished the soil and allowed full canopy growth early in the season, requiring diligent work in the vineyard to maintain balanced vine architecture. A warm growing season continued through fruit set and veraison, concluding without heat spikes. This allowed even phenolic and aromatic maturation to progress while maintaining freshness, acidity, and balance. The fruit was harvested in 4 separate picks starting September 2nd, and concluding by October 4th.

The 2016 Rudd Mt. Veeder Estate Leslie's Blend has a deep, opaque color which suggests a rich texture and personality. Expressive on the nose from the start, notes of earth, iron, and sap first appear. On the palate, rich chocolate tannin and density are drawn out with sustained aromatic and textural persistence with notes of roasted meat, bramble, and black currents. We are reminded of the wine's origins with the mountain garrigue aromatics— sweet notes of wild fennel and resinous sap of mountain laurel. The 2016 is mouth-filling without excessive weightiness and builds in a crescendo to the finish. A pleasure from the start, the 2016 vintage is already texturally integrated and lively without decanting. This wine will continue to gracefully develop its already complex aromatics and greater depth with cellaring over the next 20+ years.

The first release of this wine shows tremendous identity, a confident sense of direction, character and voice — not unlike the person for whom the wine is named.

APPELLATION	Mt. Veeder
HARVEST DATES	Starting September 2nd, lasting 33 days, 4 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	68% Cabernet Sauvignon, 13% Cabernet Franc, 12% Petit Verdot, 4% Merlot, 3% Malbec
AGING	38% New French Oak

Rudd Oakville Estate

R U D D

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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2018 RUDD MT. VEEDER ESTATE LESLIE'S BLEND

Arguably the vintage of the decade, the 2018 vintage came as a reprieve from the challenging yet rewarding 2017 vintage. A relatively dry winter was accompanied by a few storms in March and April that finished filling the soils, allowing the canopies to grow slowly with the mild spring. Weather during bloom was ideal with ample sun and warmth, leading into a summer of moderate temperatures, which allowed the vines to grow a complete canopy and then shift focus to the fruit. After a small crop in 2017, the crop in 2018 was impeccably balanced and full entering into the harvest season. On our Mt. Veeder Estate, harvest started mid-September with the first pick of Merlot. Cabernet Sauvignon and Cabernet Franc picks followed in October, finishing with the Petit Verdot and Malbec on October 15th.

The 2018 Rudd Mt. Veeder Estate Leslie's Blend emerges from the glass with distinct terroir aromatics of anise, dried tea leaves, and earthy forest floor truffles. The dark bramble fruit and subtle oak spices thread itself through the wine, creating a harmonious and elegant aromatic expression, which translates on the beginning of the palate and continues to grow in depth and power as the wine opens in the glass. The warmth of the dark cocoa nib and freshness of the tart black cherry bring an impressive cohesiveness to the midpalate which is familiar yet curiously intriguing. As the climb of the palate peaks with roasted cranberries and fresh sage, the bold and intense grip of the mountain tannins creates a distinguished finish, displaying the refined balance between youthfulness and longevity this wine embodies. A wine that 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 24th, lasting 21 days, 4 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	61% Cabernet Sauvignon, 21% Merlot, 11% Cabernet Franc, 3% Petit Verdot, 3% Malbec
AGING	24% New French Oak

Rudd Oakville Estate