

R U D D

2000 RUDD OAKVILLE ESTATE RED

On the books as a “perfect growing season” with no major events throughout the spring and summer, which produced fruit of exceptional quality. Only a three day heat stretch of unusually high temperature in June was marked, but no damage was done. Harvest finished around mid-October and yields were average across the valley.

The 2000 vintage at Rudd marked the inaugural Oakville Estate vintage, made from Rudd’s newly planted vineyards on property. Extended hang time produced mature tannins in all three varietals. As a result, the wine exhibits powerful ripe tannins balanced by a seamless mid-palate, concentrated dark fruit flavors and complex aromatics.

APPELLATION	Oakville
HARVEST DATES	September 14th – September 20th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	86% Cabernet Sauvignon, 9% Cabernet Franc, 5% Petit Verdot
AGING	80% New French Oak

Rudd Oakville Estate

500 OAKVILLE CROSSROAD
OAKVILLE, CA 94562

707 944 8577
RUDDWINES.COM

P.O. BOX 105
OAKVILLE, CA 94562

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2001 RUDD OAKVILLE ESTATE RED

The 2001 growing season began a week earlier than normal but was back on track by early September. Warm-to-hot weather during bloom resulted in a short flowering period that promoted even ripening with slightly below average crop levels. The weather during harvest was dry and generally moderate except for two brief heat spikes, allowing for more than sufficient hang time resulting in highly concentrated fruit.

The wine has concentrated fruit and mineral aromatics with a deep, complex mid-palate and a long, well-integrated finish.

APPELLATION	Oakville
HARVEST DATES	September 4th – October 13th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	93% Cabernet Sauvignon, 3% Cabernet Franc 3% Malbec, 1% Petit Verdot
AGING	90% New French Oak

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2002 RUDD OAKVILLE ESTATE RED

The 2002 growing season began almost a week later than normal, but with a warm spring, was back on track by bloom in late May. Alternately cool, then hot weather during bloom resulted in a flowering period that promoted even ripening with slightly below average crop levels. Though weather during harvest was dry, cool spells interspersed with two brief heat spikes ultimately allowed for ideal flavor development in the grapes.

The wine has ripe, concentrated, black fruit and mineral aromatics and flavors with a deep, rich mid-palate and a long, well-integrated finish

APPELLATION	Oakville
HARVEST DATES	September 4th – September 26th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	79% Cabernet Sauvignon, 11% Cabernet Franc 6% Petit Verdot, 3% Merlot, 1% Malbec
AGING	95% New French Oak

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2003 RUDD OAKVILLE ESTATE RED

The 2003 growing season oscillated between cooler-than-normal and hotter-than-normal weather spells. The season began a few days later than normal, with a cold April and a warm late May, which caused bloom to occur approximately one week late. Hot weather during bloom caused some flower “shatter,” resulting in a slightly below average crop yield of berries that were small with intense flavor and color.

This wine has a very deep lush color, concentrated black fruit flavors and earthy mineral aromas, displaying a rich mid-palate.

APPELLATION	Oakville
HARVEST DATES	September 4th – September 26th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	79% Cabernet Sauvignon, 12% Petit Verdot 3% Cabernet Franc, 3% Merlot and 3% Malbec
AGING	90% New French Oak

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2004 RUDD OAKVILLE ESTATE RED

The 2004 growing season was warm in the beginning and warm at the end, punctuated by cooler-than-normal nights, and even an uncharacteristic June hailstorm. Challenging, yes, but the reward was an outstanding vintage layered with intensity and depth.

Ripe black fruit, chocolate aromas and concentrated flavors are bold on the entry, with a rich mid-palate and a long, lush finish.

APPELLATION	Oakville
HARVEST DATES	September 1st – September 16th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	83% Cabernet Sauvignon, 8% Petit Verdot 8% Merlot and 1% Cabernet Franc
AGING	86% New French Oak

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2005 RUDD OAKVILLE ESTATE RED

Heavy winter rains in 2005 that continued into April and May fully recharged the vineyard soils. The summer remained generally mild with no heat spikes and our vineyard crew worked overtime aggressively thinning the large crop load to avoid diluted flavors in the grapes. Outstanding weather in September and October allowed for perfect ripening, with full flavor development.

The 2005 covers the broadest spectrum of flavors to date, combining dark, blue fruits such as black currant and dark berry aromas, and cedar on the nose. The palate shows structure and acidity followed by layers of velvety tannins with chocolate and deep roasted coffee. It ably carries our tradition of producing wines with exceptional power, depth, and clarity. While it certainly can be enjoyed now, this wine will gain even more complexity in 2-3 years of cellaring and will last for decades.

APPELLATION	Oakville
HARVEST DATES	September 22nd – October 31st
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	77% Cabernet Sauvignon, 11% Cabernet Franc 4% Petit Verdot, 4% Merlot, 4% Malbec
AGING	93% New French Oak

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2006 RUDD OAKVILLE ESTATE RED

The 2006 growing season was remarkable in many ways. Heavy winter and spring rains led to an unusually late bud break. The summer was warm and pleasant with very few heat spikes. Bloom occurred during near ideal weather conditions resulting in proper fruit set. The relatively cool summer allowed for the fruit to ripen slowly resulting in deep dark colors and intense flavors.

APPELLATION	Oakville
HARVEST DATES	September 22nd – October 25th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	80% Cabernet Sauvignon, 9% Cabernet Franc 7 % Malbec, 3% Petit Verdot, 1% Merlot
AGING	100% New French Oak

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2007 RUDD OAKVILLE ESTATE RED

The 2007 harvest was a near ideal harvest across the whole Northern Bay Area for wine growing with a mild spring followed by a warm summer. The harvest season was close to perfect with no rain until mid October. Almost all of our fruit was picked prior to this and came into the winery under perfect conditions. We practiced the most severe fruit thinning to ensure that the fruit reached its maximum ripeness before picking.

APELLATION	Oakville
HARVEST DATES	September 20th – October 25th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	76% Cabernet Sauvignon, 9% Cabernet Franc 9% Merlot, 4% Malbec, 2% Petit Verdot
AGING	100% New French Oak

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2008 RUDD OAKVILLE ESTATE RED

The 9th release from the Rudd Estate on the Eastern Oakville Bench is a blockbuster. This is one of the rare vintages when all aspects of weather, farming and soils worked harmoniously. This is a wine with plenty of charm and elegance and also has the structure to age gracefully for decades.

APELLATION	Oakville
HARVEST DATES	September 17th – October 14th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	59% Cabernet Sauvignon, 23% Cabernet Franc 9% Petit Verdot, 9% Malbec
AGING	100% New French Oak

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2009 RUDD OAKVILLE ESTATE RED

The 2009 vintage celebrates 10 years of producing the Rudd Estate Red from our vineyards in Oakville. A mild Spring and early bud break, along with several inches of rain in May recharged the vineyards, allowing the plants to develop full canopies. A classic California summer ensued with a pattern of several hot days followed by several cool days with foggy mornings. Ideal fall weather gave us long warm days that allowed for an even, slow ripening of our different varietals. Because of this, we were able to pick these varietals together and co-ferment upon harvest. The Cabernet Sauvignon was co-fermented with Cabernet Franc, Malbec and Petit Verdot. We could not be more pleased with the result of this co-fermentation and the unique lot that is more than the sum of its parts.

APPELLATION	Oakville
HARVEST DATES	September 23rd – October 12th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	55% Cabernet Sauvignon, 27% Cabernet Franc 9% Malbec, 9% Petit Verdot
AGING	98% New French Oak

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2010 RUDD OAKVILLE ESTATE RED

From the vineyards, we're honored to share the much anticipated 2010 vintage that encompasses a striking combination of finesse and strength in wine. The backbone of strong tannins that round out over time and give longevity to wine, combined with a broad range and subtlety of flavor, make this vintage a beautiful example of the evolution of the wines from our estate. Each day we learn more about how our red, rocky volcanic soil perfectly complements our micro-climate and Bordeaux varietals planted in the heart of Oakville.

After three dry years, 2010 began cool and wet, delaying bud break and flowering. We observed a two-week delay in the growing season at our Oakville Estate. Anticipating a cooler growing season, great care was taken with the use of vineyard cover-crops and strategic canopy maintenance with extensive leafing and shoot pulling that allowed airflow through the canopy to reduce the risk of mildew. By significantly reducing crop levels, we maintained vine balance to assure even ripening for harvest. A surprise heat spike early into veraison accelerated phenolic maturation producing fruit with exceptional color and rich, supple tannins. The cooler season allowed the fruit to maintain acidity and held brix down, producing fresh wine with aromatic purity and finesse.

APPELLATION	Oakville
HARVEST DATES	September 23rd – October 13th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	63% Cabernet Sauvignon, 22% Cabernet Franc 8% Petit Verdot, 7% Malbec
AGING	100% New French Oak

Rudd Oakville Estate

R U D D

2011 RUDD OAKVILLE ESTATE RED

Vintage expression is one of the most interesting elements in appreciating distinctive wine. It allows each vintage to speak honorably about both challenges and victories. At times the vigneron is required to sacrifice quantity in the pursuit of perfection. Rain during flowering in 2011 initiated the season with a reduced fruit set. This was followed by below average summer temperatures -making individual vine management paramount to our success. Techniques included opening vine canopies to ensure more sunlight encouraged ripening and a significant amount of fruit thinning mid-season to ensure quality and concentration in our fruit. Harvest started uncharacteristically late, and a cool and damp late fall proved the importance of our excellent drainage due to our volcanic soil.

The 2011 Rudd Oakville Estate Red celebrates 15 years of farming our red, rocky volcanic soils. The 2011 has a medium dark-ruby color and brilliant clarity. The aromatic characteristics of this vintage are remarkably rich and intense with floral aspects of cabernet expression layered over dry rosemary, charred peppercorn, black olive and bramble aromatics with a hint of nutmeg spice. As testament to the estate's outstanding and well-drained terroir, the palate has outstanding weight, coupled with elements of violets. The finish offers lingering viscosity and beautiful integration of texture and tannin with brooding notes of rich black cherry, anise, and mocha. Rich tannins round out the evolution that is equally sustained with fresh acidity.

With a higher natural acidity along with sweet tannins and beautiful concentration, the 2011 Rudd Oakville Estate offers intense power and generosity at release but has an outstanding potential to age 10-15 years.

APPELLATION	Oakville
HARVEST DATES	September 30th– October 20th
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	56% Cabernet Sauvignon, 37% Cabernet Franc 1% Petit Verdot, 6% Malbec
AGING	100% New French Oak

Rudd Oakville Estate

R U D D

2012 RUDD OAKVILLE ESTATE RED

The much anticipated 2012 was a return not only to classic ripeness and quality, but also to a generous vintage in terms of quantity. Blending was a joy, with many excellent lots to choose from to craft our final wine. The 2012 was a vintage that merited extensive use of barrel fermentation—better integrating tannin structure and wood notes, and gently extracting color and flavor throughout the fermentation process.

Dark color with violet aspect at the center suggests concentrated freshness, while the nose immediately offers both floral (violet) and fruit (blackberries and cherries) notes. The 2012 Rudd Oakville Estate Red presents a balanced texture of integrated acid with soft, fleshy tannins. Persistence and freshness are remarkable for the wine's density and ripe aromatics. With aeration, cedar and dry rosemary aromatics become more evident, balanced by floral and fruit notes. A refined, fresh finish is accompanied by a suggestion of warm tobacco smoke and cocoa powder.

Indeed, the promise of a great vintage early in the growing season delivers in tasting the 2012. While the 2012 has the material for aging many years as a classic vintage and will gain in complexity and depth, the vintage is already very pleasing now with its refined texture and will benefit from decanting.

APPELLATION	Oakville
HARVEST DATES	October 3rd – October 21st
GEOLOGY	Red, Andesitic Core Stone Volcanics and Lighter Gravel/ Stoney Overlay from Rudd Alluvial Fan
BLEND	70% Cabernet Sauvignon, 18% Cabernet Franc 6% Petit Verdot, 6% Malbec
AGING	100% New French Oak

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2013 RUDD OAKVILLE ESTATE RED

2013 has already gained attention as one of the greatest recent vintages in Oakville. A severe drought year, with roughly 80% less rainfall than average, we spaded in our cover crops early to reduce competition for the vines, knowing they will require every bit of moisture in the soil. In the end, the growing season proved to be nearly ideal with moderate high temperatures, keeping the fruit flavors fresh through color and tannin ripening.

Dark garnet color with bright edges, the 2013 Rudd Oakville Estate Red initially offers a lively, youthful nose that develops into a classic Oakville character with floral and dry rosemary notes.

From the outset, the 2013 has nerve, brightness and builds in intensity and depth with air. Expansive on the palate, the dark fruit aromatics become more pronounced with a cocoa-like sweetness. The evolution remains lively and fresh with an ashy, mineral texture at the finish. Presenting structure and density for aging, the 2013 Rudd Oakville Estate Red will elegantly mature, offering additional complexity and depth with 5-8 years of cellaring and continue to develop for many more. 2013 already reveals the exciting promise of an outstanding vintage and an inaugural offering from the next chapter at the Estate.

APPELLATION	Oakville
HARVEST DATES	Starting September 10th, lasting 28 days, 16 separate picks
GEOLOGY	Red, volcanic core stone and lighter gravel / stony overlay from Rudd alluvial fan
BLEND	79% Cabernet Sauvignon, 10% Cabernet Franc, 6% Malbec, 5% Petit Verdot
AGING	100% New French Oak

Rudd Oakville Estate

R U D D

2014 RUDD OAKVILLE ESTATE RED

Starting with full soil profiles thanks to rain in early spring, the 2014 vintage began with ideal conditions. A warm growing season permitted full canopy development, and dry conditions with few heat spikes allowed for long ripening and a paced harvest. Almost every detail of the growing season predicted an outstanding vintage. With the new stainless steel room in the Workshop reaching completion just in time, the first fruit we harvested confirmed this prediction.

A wine of precision and focus, the 2014 Rudd Oakville Estate Red has a deep ruby color with violet aspect. The nose expresses purity of fruit with cassis and blackberry notes. On the mouth, the wine is restrained, allowing the fine, ripe tannins to shine. The wine builds in depth and intensity, revealing floral notes, and chocolate tannin with a brooding, roasted note. The long finish is harmonized with natural acidity that pilots focus, precision and freshness.

With its refined tannins, the 2014 can be enjoyed within years of its release, but because it is truly an outstanding vintage, it will develop its already noble confidence, generosity and grace with 18+ years of cellaring.

APPELLATION	Oakville
HARVEST DATES	Starting September 3rd, lasting 34 days, 12 separate picks
GEOLOGY	Red, volcanic core stone and lighter gravel / stony overlay from Rudd alluvial fan
BLEND	77% Cabernet Sauvignon, 15% Cabernet Franc, 5% Petit Verdot, 3% Malbec
AGING	100% New French Oak

Rudd Oakville Estate

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2015 RUDD OAKVILLE ESTATE RED

A warm, dry winter coupled with early flowering and a hot growing season led to the earliest harvest on record for Cabernet Sauvignon at Rudd Oakville Estate. The first vintage farmed entirely by our in-house team from pruning through harvest, the 2015 maintains freshness and liveliness, balancing the power and concentration of a hot season.

Deep in color with a hint of violet edges, the 2015 presents black cherry on the nose. With an elegant entry, the mouth is filled with supple tannins, yet the wine remains fluid and focused. An Estate blend that is dominated specifically by the vineyard lots originating from the Rudd Alluvial Fan, revealing elements of fresh acidity and dark fruit. The beauty of the alluvial characteristics are complemented by the lots from the red, volcanic soils with the wine showing density and volume with notes of bramble, earth, and iron rust.

The 2015 will elegantly develop in expression and complexity for the next 5-10 years, and continue to age gracefully 20+ years.

APPELLATION	Oakville
HARVEST DATES	Starting August 28th, lasting 17 days, 7 separate picks
GEOLOGY	Red, volcanic core stone and lighter gravel / stony overlay from Rudd alluvial fan
BLEND	94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Petit Verdot, 1% Malbec
AGING	95% New French Oak

Rudd Oakville Estate

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2016 RUDD OAKVILLE ESTATE RED

A vintage with few heat spikes and ideal weather throughout the growing season, the core of the 2016 indicates a true classic offering with concentration, finesse, and ageability.

The deep, rich color suggests the wine's density and depth, while its purple-violet edges are telling of the natural acidity and vivacity.

Suggesting its aging potential, the 2016 continually reveals a new layer of expression after opening. Initially somewhat coy and restrained, the nose blossoms with aeration, developing iron and raspberry notes before showing its true character with cassis — the signature aromatic of great Cabernet Sauvignon.

Shapely, fine-grained tannins are mouth-filling, while the acidity present gives backbone, direction, and freshness with an integrated and harmonious density. 2016 stands as an example of how wines with great potential for aging are, at the same time, a pleasure in their youth at release.

APPELLATION	Oakville
HARVEST DATES	Starting September 1st, lasting 34 days, 7 separate picks
GEOLOGY	Red, volcanic core stone and lighter gravel / stony overlay from Rudd alluvial fan
BLEND	91% Cabernet Sauvignon, 8% Cabernet Franc, 1% Petit Verdot
AGING	78% New French Oak

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2017 RUDD OAKVILLE ESTATE RED

In every vintage we are presented with both the gifts of harvest and lessons for the year — in 2017, Mother Nature delivered on both counts. A vintage of extremes required an observant and nimble approach to farming and respect for the character of the vintage when it came to winemaking. The result is a rewarding achievement — a wine full of charm, character, and potential. Already a vintage that set a small crop, the selective process of blending resulted in one of our smallest bottlings to date and is a wine that we were very proud to make.

The 2017 Rudd Oakville Estate Red has a deep, yet brilliant ruby hue. Its nose is fragrant with floral and perfumed red fruit. The classic “Rudd Rust” iron and wet earth note is married with the charm of Cabernet Franc that is aromatically present, both on the nose and in persistence on the finish.

Already drinkable at release, the 2017’s structure offers fine, granular tannin coupled with medium density. A finish with aromatics of blackberries, wet cedar, and a texture that has a lively, mineral, and saline energy with natural acidity suggests great promise. A harmonious, pleasing, and elegant vintage with fine structure and inviting persistence, the 2017 is approachable now, and will gracefully develop greater depth and charm with 15-20 years of cellaring.

APPELLATION	Oakville
HARVEST DATES	Starting September 1st, lasting 34 days, 7 separate picks
GEOLOGY	Red, volcanic core stone and lighter gravel / stony overlay from Rudd alluvial fan
BLEND	91% Cabernet Sauvignon, 8% Cabernet Franc, 1% Petit Verdot
AGING	78% New French Oak

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2018 RUDD OAKVILLE ESTATE RED

The 2018 vintage came as a reprieve from the challenging 2017 growing season. A relatively dry winter was accompanied by a few storms in March and April, which 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, allowing the vines to grow a complete canopy and then shift focus to the fruit. After a small crop in 2017, we were happy to see a precisely balanced and full crop going into the harvest season. Harvest began in mid-September with the first pick of Cabernet Sauvignon on the northern alluvial fan, continuing through mid-October with the final pick of Cabernet Sauvignon from the core stone volcanic soils of our Estate.

The 2018 Rudd Oakville Estate Red has a stunning magenta and youthful purple hue. The wine's fragrance is perfumed, poised, and elegant. The more traditional black cherry and cassis fruit that one finds in this wine are complemented by intriguing green olive, cigar leaf, and violet floral components that we find throughout our 2018 vintage wines.

Upon the first sip, the bright and luscious black cherry and plum notes consume the palate. Threaded through those fruit components are an inviting combination of cocoa nib and dried rosemary, elevating the wine's complexity and power as the wine builds. While the tannins are persistent and firm, the slate-like texture of this wine offers a smooth and elegant finish. While showing well at the time of release, this wine has plenty of time to develop and age gracefully over the next 15-20 years.

APPELLATION	Oakville
HARVEST DATES	Starting September 19th, lasting 16 days, 10 separate picks
GEOLOGY	Red, volcanic core stone and lighter gravel / stony overlay from Rudd alluvial fan
BLEND	94% Cabernet Sauvignon, 6% Cabernet Franc
AGING	58% New French Oak, 42% Once Used French Oak

Rudd Oakville Estate

R U D D

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	94% Cabernet Sauvignon, 6% Cabernet Franc
AGING	58% New French Oak, 42% Once Used French Oak

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