

R U D D

2010 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

In addition to Sauvignon Blanc and Semillon, in 2010 we harvested our first crop of Sauvignon Gris. This is a lesser known member of the Bordeaux family but it is an important contributor to the white wines in some of the finest estates in Graves.

APPELLATION	Mt. Veeder
HARVEST DATES	September 17th – October 13th
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	20% Stainless Steel, 15% Concrete Eggs, 65% French Oak

Rudd Oakville Estate

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2011 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

The 2011 growing season was dry and long. The slow ripening that occurred allowed for lots of flavor development without over ripeness. The blend of Sauvignon Blanc, Sauvignon Gris and Semillon provides a full and round creamy texture in the mid-palate with moderate acidity. It was the latest harvest ever for our Mt. Veeder vineyard with harvest not starting until Sept 22nd. This allowed for lots of extra hang time to slowly allow flavors to develop.

A solid citrus core of lemon, Kaffir lime, and orange zest surrounded by white peach, apricot, and fresh stone fruits. Hints of white pepper and bees wax finished with all-spice and nutmeg. This is a wine that should gain complexity with one to three years in the bottle.

APPELLATION	Mt. Veeder
HARVEST DATES	September 22nd – October 12th
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	18% Stainless Steel, 12% Concrete Eggs, 70% Neutral French Oak

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2012 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

The 2012 California harvest yielded generous amounts of high quality fruit, and winemakers across the state have described this vintage as excellent, outstanding and ideal. Moderate weather throughout the growing season put little pressure on the vines, so the 2012 Harvest offset the low yielding 2011 crush, with most varieties picking at above average yields.

A low rainfall year combined with a return to average summertime temperatures led to a more abundant crop than the past few years. Three heat waves during September and October helped propel the vines to achieve excellent ripeness while maintaining beautiful structure and concentration. The season was nearly perfect with slow, even ripening. An Indian summer blessed us throughout the fall – perfect weather to finish up the season. The ample crop made tank space the only challenge this year. The typical order of ripening was switched due to a warm inversion layer at 1500 to 2000 feet throughout September that kept mountain vineyards warmer than those on the valley floor.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	September 1st – October 2nd
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	26% Concrete Eggs, 74% Neutral French Oak

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2013 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

A nearly perfect growing season, the white wines from Mt. Veeder ripened quickly while retaining natural acidity. Vineyards at this altitude typically mimic a slower growing season than the Oakville vineyards, but being situated above the morning fog line though the summer enabled earlier ripening.

Concrete tanks have been used for white and red wine fermentations at Rudd for many years. A portion of the 2013 Sauvignon Blanc was fermented in concrete vessels in our subterranean cave, which is the perfect environment to maintain a cool, long fermentation that not only helps to reveal the varietal aromatics but also to develop complexity and mineral texture.

The 2013 Rudd Mt. Veeder Sauvignon Blanc has a focused aromatic expression on the riper side of Sauvignon Blanc with grapefruit and guava, while also bringing forth an aromatic return reminiscent of fresh mountain honey. Bright in texture, the 2013 combines the fresh, underlying acidity to give length while the aromatic and mineral texture both add rhythm and depth.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	August 22nd – September 11th
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	36% Stainless Steel, 36% Concrete Eggs, 16% New French Oak

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2014 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

While 2014 will be remembered as a drought year in California, significant rains in February allowed soil profiles to be filled to capacity, enabling the vines to start the vintage with their fullest potential. The growing season turned out to be favorably dry and relatively mild at Rudd Estate's Mt. Veeder altitude. In the future, 2014 may be remembered not only for the year of the Napa earthquake but one of the great, classic vintages.

In the glass, the 2014 Rudd Mt. Veeder Sauvignon Blanc is pale and brilliant with an almost silver tint. The nose is elegantly suggestive of Sauvignon Blanc with both woody and citrus notes- especially lemon peel that develops into white, citrus flower aromatics with air. With a textured entry, followed by mineral, even saline texture, the evolution is accented by an earthy, dry tea leaf aspect. The white peach character of Semillon adds a fruit element to the wine.

To be enjoyed cool, but not cold, the 2014 offers both the fresh tension of mountain grown Sauvignon Blanc combined with the generous texture and aromatics of Semillon fermented in neutral oak and concrete.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	August 18th – September 8th
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	13% Stainless Steel, 21% Concrete Eggs, 27% New French Oak 39% Neutral French Oak

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2015 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

2015 was a small vintage in terms of yields but very generous in quality and character. This was especially true on Mt. Veeder where, although spring flowering conditions were challenging resulting in a small crop, the rest of the growing season was ideal, allowing fruit to develop ripe aromatics, fresh acidity and richness. From the heights of the Mt. Veeder Estate vineyard, the sky from the first morning pick had a magnificent glow making it one of the most memorable picks, yielding spectacular fruit.

The color of the 2015 Rudd Mt. Veeder Estate Sauvignon Blanc is brilliant, pale yellow. On the nose it presents a restrained and noble expression of Sauvignon Blanc — guava and citrus notes with the warm suggestion of struck flint. Focused and lifting acid keep the aromatics and texture lively and purposed.

On the mouth, crystalline texture evolves with notes of white peach flesh and citrus zest. The evolution is layered with mouth filling depth, and a brilliant, polished persistence. Presenting weight and harmony, the Sauvignon Blanc has the potential to elegantly age for several years, gaining complexity and finesse.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	September 6th, lasting 33 days, 7 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	11% Stainless Steel, 34% Concrete Eggs, 18% New French Oak, 37% Neutral Oak

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2016 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

Our Mt. Veeder Estate vineyard, situated at 1600 feet elevation, experienced a mild spring with ideal conditions that continued through rapid and complete flowering, thus allowing for an even crop and focus during ripening. The fruit presented us with ripe, yet restrained Sauvignon Blanc aromatics, allowing the vineyard's unique textural character to shine on the palate.

The 2016 Rudd Mt. Veeder Estate Sauvignon Blanc attracts the eye with its brilliant, luminous clarity hinting at both its aromatic purity and engaging texture. The nose is inviting with pear flesh, lemon oil and a hint of ginger flower. Acknowledging the neighboring forest that keeps the vineyard cool on hot days, there is a hint of wet moss and forest floor. On the palate, the mouth filling texture is characterized by a harmonious fluidity with mineral edges. There is a long finish that, coupled with integrated acidity, gives a saline sensation. Notes of orange blossom linger, inviting the taster to return.

The 2016 Rudd Mt. Veeder Estate Sauvignon Blanc is an outstanding example of how characteristics of site shine through and are supported by the aromatics of grape variety. Gracefully aging from 5+ years onward, expect the Sauvignon Blanc aromatics to continue to integrate, and the wine to develop in complexity and expression.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	Starting August 23rd, lasting 20 days, 7 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	48% Neutral Oak, 35% Concrete Eggs, 17% New French Oak

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2017 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

Welcome winter rains after a 4-year drought refilled the soils with water to allow balanced canopy growth. A more vigorous start to the vintage, punctuated with more juice per berry, the 2017 is expressive and delicate on the mouth.

A nose of gooseberries and white flowers is revealed with the classic, grapefruit and citrus aromatics. With moderate acidity, the 2017 has a unique, mineral, and saline texture that shines in this vintage.

From an organically farmed and geographically unique site for world-class white wines at 1600 feet elevation above the Napa Valley, the 2017 will continue to develop gracefully for 3 years, and continue to evolve 5-7 years.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	Starting August 28th, lasting 16 days, 8 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	48% Neutral Oak, 35% Concrete Eggs, 17% New French Oak

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2018 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

The 2018 growing season on the Mt. Veeder Estate was a near perfect “bullseye” of moderate temperatures with no heat spikes. At 1600 feet elevation above the valley inversion layer, a balanced, complete ripening helped produce a Sauvignon Blanc of great aromatic expression, lively evolution, and textural depth.

Brilliant and clear in appearance, the 2018 Rudd Mt. Veeder Estate Sauvignon Blanc has both characteristic aromatics of boxwood and grapefruit, as well as an earthy, clay note. On the palate, the notes of passion fruit, lemon pith, and white peach flesh take center stage. The evolution in the glass offers focused, elegant acidity and aromatics that are lively on the mouth with luminosity, clarity, and balance at the finish.

An elevated and unique expression of Sauvignon Blanc in an outstanding vintage, the 2018 has the potential to develop in complexity and texture with cellaring for 5-10 years.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	September 4th, lasting 10 days, 4 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	47% Neutral French Oak, 31% Concrete Eggs, 22% New French Oak

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2019 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

A thrilling vintage for white wines, the 2019 Rudd Mt. Veeder Estate Sauvignon Blanc was generous in quantity, quality, and diversity. The 346 cases bottled were fermented and aged sur lie for 10 months in 54% used oak, 28% concrete, and 18% terracotta amphora — the first vintage we have fermented in this ancient vessel.

With brilliant, pale golden color, the 2019 Rudd Mt. Veeder Estate Sauvignon Blanc presents stunning and precise aromatics of passion fruit and citrus rind. On the palate, this wine continues to offer compelling aromas of white flowers, wet stone, and steel. Lively, elegant, and buoyant, the texture has great length and natural acidity with a refreshing mineral finish, coupled with an aromatic persistence that is the signature of our unique mountain vineyard.

Already a joy at release, the harmony, balance, and luminosity of this rare wine promises potential to continue developing with cellaring.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	Starting September 3rd, lasting 17 days, 5 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	54% Neutral French Oak, 28% Concrete Eggs, 18% Terracotta Amphora

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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 varieties. 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

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2021 RUDD MT. VEEDER ESTATE SAUVIGNON BLANC

The 2021 vintage was a veritable gift from Mother Nature. The year commenced with little rain, leading to an early budbreak with the second year of drought conditions in Napa Valley. Mild spring temperatures allowed for an easy renewal to the growing season with temperatures rising in the summer months, accelerating the arrival of harvest. The Sauvignon Blanc harvest on our Mt. Veeder Estate began quite early, starting on August 17th, rounding out the harvest of white wine varietals with Semillon and Sauvignon Gris after only 13 days. Smaller canopies and berries meant smaller yields, resulting in concentrated grapes with tremendous flavor, encapsulating the beauty of the vintage. While a small production size was dictated by the rhythms of the growing season, the quality level of the 2021 vintage is singularly exceptional.

Bright and pale golden in color, the 2021 Rudd Mt. Veeder Estate Sauvignon Blanc shines upon release. Refined toasted almonds, fragrant citrus blossoms, and sun-kissed nectarine aromas introduce the signature elements to the nose, followed by balanced notes of wet stone and fresh lemon and lime, hinting at the brightness one can expect upon the first sip.

The palate opens with bold golden delicious apple, crisp kiwi, and tart nectarine. Ever evolving and exhilarating, the persistent acidity drives this wine through its abundant flavor profile, lifting it throughout the palate. The velvety smoothness is intriguing and unique, alluding to a perceptible delicate density without leaving the palate fatigued. Finishing with a light grapefruit pith and saline texture, the complexity of this wine will continue to evolve for years to come.

APPELLATION	Mt. Veeder, 100% Estate Grown
HARVEST DATES	Starting August 17th, lasting 13 days, 8 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
AGING	73% Neutral French Oak, 18% Terracotta Amphora, 7% Concrete, 2% New French Oak

Rudd Oakville Estate