

R U D D

2008 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

The 2008 represents the debut vintage of the Samantha's Cabernet Sauvignon, which is our homage to the varietal that has made Napa Valley famous. The 2008 vintage was long and dry throughout the North Bay winegrowing region. Our Oakville Estate was lucky to escape the near record frosts that impacted Napa, and was only minimally affected by the cold dry spring. While our crop was drastically down in quantity, it was up in quality. We averaged only 1.75 tons an acre, and produced our finest wine to date in this difficult vintage.

APPELLATION	Oakville
HARVEST DATES	September 17th – October 14th
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	97% New French Oak

Rudd Oakville Estate

500 OAKVILLE CROSSROAD
OAKVILLE, CA 94562

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2009 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

The 2009 vintage broke a three year drought and the heavy winter rains replenished the water tables of the North Bay winegrowing region. The sunny but cool days during summer were ideal for ripening the fruit slowly. This allowed the grapes to maintain their natural acidity which results in bright aromas and a balanced structure.

APPELLATION	Oakville
HARVEST DATES	October 2nd – October 10th
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	88% New French Oak

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2010 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

After three dry years, 2010 began cool and wet, delaying budbreak and flowering. We observed a two-week delay in the growing season at our Oakville Estate. Anticipating a cooler growing season, the use of vineyard cover-crops, strategic canopy maintenance with extensive leafing and shoot pulling allowed airflow through the canopy to reduce 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	October 6th – October 20th
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	88% New French Oak

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2011 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

A cool late spring that delayed bud break and flowering was followed by a fairly warm summer. Due to light flower set, the crop was significantly reduced. Extra diligence was taken in the vineyard to adapt to the unusual growing season, including leaving cover crops later into the season to pull moisture from the soil, leafing to allow more air circulation, along with selecting only the best lots for the final blend enabled the 2011 Samantha's Cabernet Sauvignon to be a generous wine, still respecting the character of the site.

A beautifully youthful wine at tasting, the nose gradually reveals a classic Cabernet Sauvignon character with expressive aromatics showcasing cassis bud, dry rose petal and dark fruit. The entry is generous, with rich and voluptuous tannins, fluid texture, and harmonized with moderate acidity to reveal a fresh finish. A well balanced and complex structure combined with focused yet expressive aromatics will permit this wine to age for 12+ years. Decanting is suggested.

APPELLATION	Oakville
HARVEST DATES	September 30th – October 11th
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	94% New French Oak

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2012 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

The 2012 vintage not only developed into a classic growing season but offered more possibilities to select the best fruit and lots with its generous crop. With only two major heat spikes, the fruit was able to profit from a long season yielding ripe tannins and intense aromatics.

The 2012 Rudd Samantha's Cabernet Sauvignon presents dense color, with a dark, purple hue suggesting its weight and vibrant acidity. On the nose it offers fresh, dark fruit-blackberries, cassis as well as the aromatics we have come to recognize from the Oakville Estate: the characteristic warm tobacco accompanied by a dry, almost ashy note of rosemary that speaks of the near perfect growing season. The finish leaves a subtle exotic note reminiscent of sandalwood. The ripe vintage is characterized by a warm, generous evolution balanced with mineral freshness. With a long persistence in mouth, the 2012 offers rich density, ripe tannins and balanced concentration.

While the 2012 is already showing well now, it has an excellent potential for aging from which it will benefit both texturally and aromatically. It has the density, tannin and acidity to develop in complexity and harmony for 10-20 years. Decant two hours before serving and enjoy at cellar temperature.

APPELLATION	Oakville
HARVEST DATES	September 21st – October 21st
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	100% New French Oak

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2013 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

The 2013 growing season was the driest on record with only 6" of rainfall, down from a 29" average. Despite this, growing conditions were nearly perfect, with moderate heat, balanced crop and only several days in August and September over 100°F allowing even ripening. Harvest decisions were focused on capturing freshness in a dry year and avoiding overripe fruit characteristics through meticulous field and cluster sorting in the winery. The resulting wine offers power and balance in what is proving to be a classic vintage.

Deep in color, with violet edges that hint at its natural acidity, the 2013 is a result of the marriage between the fragrant Cabernets that come from the Rudd alluvial fan on the north blocks and the structured, more masculine Cabernet expression from the iconic, red volcanic core stone soils.

The 2013 Rudd Oakville Estate Samantha's Cabernet Sauvignon is rich in texture with classic Cabernet aromatics—freshly crushed cassis berries and warm tobacco. An integrated, harmonious evolution in mouth reveals more exotic aromatics with floral and tea notes coupled with a fresh, mineral texture. A wine with a level of precision, persistence and aging potential of 15+ years, the 2013 already reveals the exciting promise of an outstanding vintage and a first glimpse into the next chapter at the Estate.

APPELLATION	Oakville
HARVEST DATES	Starting September 6th, lasting 33 days, 7 separate picks
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	100% New French Oak

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2014 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

Although February was blessed with adequate rainfall to fill soil profiles and get the vines off to a great start, 2014 will still be characterized as a drought year. For what it lacked in precipitation, 2014's early budbreak, even veraison and harmonized ripening yielded wines of stunning freshness, aromatic purity and grace.

Dark in color with violet edges, the aromatics express pure, Oakville Cabernet Sauvignon characteristics with cassis fruit, hints of dried rosemary and freshly dug earth, suggesting an iron/rust element. On the mouth a fresh entry with ripe tannins and acid crescendos with liveliness and inviting drinkability. A wine of finesse, yet generous, the 2014 Rudd Oakville Estate Samantha's Cabernet Sauvignon is enjoyable now and will continue to develop in complexity with 4-15 years of cellaring.

APELLATION	Oakville
HARVEST DATES	Starting September 9th, lasting 28 days, 11 separate picks
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	86% New French Oak

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2015 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

After a warm, dry winter, bud break occurred 2 weeks earlier than average. While the weather was cool during flowering, the vintage will be characterized as a warm year with 92 days over 90°F and 30 days over 100°F. The 2015 vintage marked the earliest start date for harvest at Rudd Oakville Estate in our history.

The 2015 Rudd Oakville Estate Samantha's Cabernet Sauvignon expresses the ripe, concentrated vintage with grace. While historically coming from the lower slopes of the Rudd alluvial fan, there is a larger contribution from the iron red core stone soils in 2015, giving greater structure and direction to the blend.

The color is dark and opaque, with a hint of violet edges. Initially expressing floral (violet and iris) aromatics, the fruit characteristics (blueberries and fig) become dominant. Opulent on entry, the 2015 builds in richness and volume while keeping a vibrancy on the palate, even a hint of playfulness. Focus comes from natural acidity, while the pleasing balance originates from the fruit. The 2015 finishes with energy, a mineral edge, and sweet tannins. While pleasing at release, expect the 2015 to gain in harmony and complexity over the next 4-12 years.

APPELLATION	Oakville
HARVEST DATES	Starting August 28th, lasting 18 days, 13 separate picks
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	97% New French Oak

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2016 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

With near ideal growing conditions, the 2016 promises to be a classic vintage. While experiencing a few heat spikes early in the growing season, the critical ripening period presented near perfect conditions with moderate temperatures and long ripening. Harvest was evenly paced, but accelerated at the end to capture the freshness and aromatics synonymous with this great vintage.

The 2016 Rudd Oakville Estate Samantha's Cabernet Sauvignon shows a dark, purple hue. On the nose, it immediately presents aromatics that are signature of Cabernet with blackberry and dry floral notes. On the palate, round tannins give rich, voluminous texture which are accompanied by an aromatic intensity that builds with a vibrant, mineral texture. As the wine opens, notes of café torréfaction and iron develop with a centered, harmonious, and long finish suggesting great aging potential in an outstanding vintage.

Decant for aeration at opening. Enjoy its youthful character over the next 4 years. The 2016 will continue to gracefully develop in depth and character over next 8 years, perhaps peaking at 20+years of age.

APPELLATION	Oakville
HARVEST DATES	Starting September 1st, lasting 29 days, 11 separate picks
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	86% New French Oak

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2017 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

In 2017, generous winter rains restored the soils allowing the vines to start the season with balanced canopies. During the summer, several heat spikes accelerated tannin maturity and ripening, which led to an early and condensed harvest. Harvest concluded on September 27th, a week before the fires commenced.

An inviting vintage from the outset, the 2017 Rudd Oakville Estate Samantha's Cabernet Sauvignon has a delicate and harmonious nose with hints of raspberries and dark cherries (griottes). The pleasing character of the vintage continues to build with sweet, fine-grained tannins with medium density and an impressive and vibrant persistence on the palate, finishing with a touch of red fruit preserves and roasted meat with warm spice. Natural freshness and a lightly mineral tannin presence at the finish leaves the palate refreshed. This is a pleasing wine on its own, yet can support a diversity of food.

A wine born of a memorable year, the 2017 is a pretty wine that is lively and full of luminosity on the palate. It delivers while young with the potential to develop gracefully for 8-15 years before reaching its peak

APPELLATION	Oakville
HARVEST DATES	Starting September 3rd, lasting 24 days, 11 separate picks
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	63% New French Oak, 37% Once Used French Oak

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2018 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

Arguably the vintage of the decade, the 2018 growing season came as a reprieve from a 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 a 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 the harvest season. Our first pick of harvest started with Cabernet Sauvignon in mid-September from the Northern alluvial fan and continued through the middle of October with the final pick of Cabernet Sauvignon from the Rudd core stone volcanic soils.

Writing about the 2018 Rudd Oakville Estate Samantha's Cabernet Sauvignon was effortless. A vibrant purple and magenta color, this wine looks and speaks beautifully, and resonates with all who have the opportunity to enjoy it. On the nose, aromas of sweet-smelling plum and blueberry rise from the glass. Balanced by the fresh bay leaf and charred earth aromatics, this wine's pleasing scent translates almost identically onto the palate.

Black currants, baked raspberries, and hints of rosemary bring freshness, lifting one's taste buds immediately. This purity is complemented by the persistent and chalky tannins that continue to intensify. The mid-palate texture associated with our iron rich soils is rounded out by the dark cocoa sweetness and baking spices of our hand-selected French oak barrels. A truly majestic expression of Oakville Cabernet Sauvignon that can be enjoyed now with the potential of developing more greatness over the next 9-16 years.

APPELLATION	Oakville
HARVEST DATES	Starting September 19th, lasting 10 days, 11 separate picks
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	63% New French Oak, 40% Once Used French Oak

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2019 RUDD OAKVILLE ESTATE SAMANTHA'S CABERNET SAUVIGNON

The 2019 growing season showed all the hallmarks indicative of a perfect vintage. The year began with plenty of rainfall, followed by a long, warm summer with few extreme heat events and ample foggy mornings — the ideal combination for fine winegrowing. The long, relatively mild finish to the season helped preserve freshness and finesse in the fruit. The Cabernet Sauvignon harvest started at the Oakville Estate on September 25th, concluding with our last pick on October 16th. This gradual growing season allowed for abundant hang time, providing us with great color, structure, and plush tannins.

The 2019 Rudd Oakville Estate Samantha's Cabernet Sauvignon continues to add to the legacy of perfectly crafted Cabernet Sauvignon from our distinct terroir. Vivid ruby in color, this wine is ever inviting to the eye. Characteristically, this wine is unapologetically bold and intense, starting with rich aromas of roasted boysenberries and baking spices. Savory notes of herbs de Provence and graphite add a depth to a veritably complex wine.

This wine transitions seamlessly from the beginning to the end of the palate. Layers of dark cherries and plums bring a pop of sweetness and freshness on the entry, followed by a crescendo of dried tobacco, sweet nutmeg, and wet earth. The profound density of the wine encapsulates the true expression of Cabernet Sauvignon from our Eastern Oakville terroir. Texturally intriguing with fine tannins and unrestrained silkiness, the finish on this continues long after the wine is gone from your glass.

APPELLATION	Oakville
HARVEST DATES	Starting September 25th, lasting 22 days, 8 separate picks
GEOLOGY	Red, andesitic core stone volcanics and lighter gravel/stoney overlay from Rudd alluvial fan
AGING	51% New French Oak, 49% Once Used French Oak

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