

R U D D

2009 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

Building upon the success of our Sauvignon Blanc, we are introducing a second white wine from our Mt. Veeder vineyard. It is unlike any other Napa Valley white wine. We apply the same winemaking principle to this wine as we do to our flagship Estate Red – that is, we select the best fruit from our best white varieties and blend them in such a way to create the best wine our land is capable of producing. We have made the commitment to offer this wine only in years when the growing conditions are ideal.

The nose contains delicate aromas of white peach, apricot, citrus blossom and honeycomb. Susan's Blanc is a texture driven wine with a full-bodied viscous feel and flavors of ripe pear, cantaloupe and nectarine. With only four barrels made, it is primarily Semillon blended with Sauvignon Blanc. This wine will age gracefully for a decade or more.

APPELLATION	Mt. Veeder, at an elevation of 1600ft
HARVEST DATES	September 1st – September 25th
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	77% Semillon, 22% Sauvignon Blanc, 1% Muscatell
AGING	French Oak

Rudd Oakville Estate

R U D D

2010 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

Since the moment Leslie laid eyes on the Mt. Veeder vineyard, he waited secretly in anticipation for the day he would bottle a special wine in honor of his wife, Susan. Susan's Blanc is predominantly Semillon with Sauvignon Blanc and Sauvignon Gris, and pays tribute to a love for great Bordeaux whites, such as Château Haut-Brion Blanc. To ensure this gift played out perfectly, Leslie tapped Jean-Bernard Delmas, Haut-Brion's recently retired Estate Manager and Winemaker, to advise in planting the vineyard. The second vintage of this wine, Rudd will only produce and release Susan's Blanc in vintages where the conditions are ideal, helping to create a wine mirroring a white Graves.

Rarely are white wines sourced from elevations typically reserved for red varietals, making the Susan's Blanc ever more unique. The 2010 vintage combines a layered complexity with citrus and stone fruit accents. Passion fruit, white peach and sweet lemon flavors are layered with a viscosity and texture creating an exquisite wine.

APPELLATION	Mt. Veeder, at an elevation of 1600ft
HARVEST DATES	October 4th - October 9th
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	70% Semillon, 15% Sauvignon Blanc, 15% Sauvignon Gris
AGING	French Oak

Rudd Oakville Estate

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2012 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

The 2012 growing season was nearly perfect. A year with very little rainfall combined with a return to average summertime temperatures resulted in even ripening and generous amounts of high quality fruit. Three heat waves during September and October helped propel the grapes to achieve excellent ripeness while maintaining beautiful structure and concentration. An Indian summer blessed us throughout the fall – perfect weather to finish up the harvest season.

The 2012 Rudd Mt. Veeder Estate Susan's Blanc is characterized by fresh, floral-honey aromas with an exotic spice note. The white-peach characteristics of the Semillon become evident with a rich, almost creamy texture. The wine has a long evolution, maintaining a moderate acidity with a multilayered finish reminiscent of pears and almond blossoms. With beautifully integrated texture, complex nose and elegant persistence, the 2012 Susan's Blanc promises to be a sophisticated white wine that will continue to reveal its aromatic nuances with age.

APPELLATION	Mt. Veeder, at an elevation of 1600ft
HARVEST DATES	September 1st - October 2nd
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	86% Semillon, 13% Sauvignon Blanc, 1% Sauvignon Gris
AGING	French Oak

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2013 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

In a dry and relatively warm vintage, the 2013 Mt. Veeder Susan's Blanc benefited from its unique site. The Rudd Mt. Veeder estate vineyard ranges in altitude from 1300 to 1600 feet. This altitude places it above the valley inversion layer, tempering the diurnal extremes, and the vineyard's south-east exposure allows morning sunshine without the drying heat of the afternoon. In addition, a unique microclimate is present with a ridge top forest growing just above the Semillon and Sauvignon Gris blocks. The altitude, exposure and microclimate all combine to allow paced and even ripening of white varieties while maintaining aromatic and textural freshness, yielding wines of expression and ageability.

Brilliant and pale in color, the 2013 Mt. Veeder Susan's Blanc initially presents the classic white peach aromatics of great Semillon. As the glass warms, lemon peel and pear flesh become apparent. Focused and generous in volume the wine's texture benefits from mineral notes and structure from the Sauvignon Gris while maintaining a harmonious fresh note with the acid from Sauvignon Blanc. In the mouth, more complex, woody aromatics are revealed — the floral, dried-straw aspect of linden blossom and the spice of verbena.

Fermented entirely in concrete, Susan's Blanc already presents pure aromatics, focused texture with mineral rhythm and a long, fresh finish. Yet it is coy in the glass, continually evolving, revealing new aromatics and complexity. This hints at its great potential to develop with age. I suggest decanting with aeration well before tasting and to serve at cool, cellar temperature but not cold in order to appreciate the complex aromatics and brilliant texture.

APPELLATION	Mt. Veeder, at an elevation of 1600ft
HARVEST DATES	August 27th - September 9th
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	40% Semillon, 40% Sauvignon Gris, 20% Sauvignon Blanc
AGING	100% Concrete Fermented

Rudd Oakville Estate

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2014 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

The 2014 Rudd Mt. Veeder Estate Susan's Blanc is the result of an exceptional vintage on the Mt. Veeder vineyard. Indeed, the wine is only produced in vintages when the character of Semillon merits producing this special bottling, so there will be no 2015 vintage. The site, located near the top of a ridge at an elevation of 1,600 feet, offers the perfect morning exposure without the afternoon heat. The altitude preserves freshness and texture with moderated temperatures from being above the valley inversion layer. Just below a ridgetop pine forest that creates a subtle cooling microclimate, the blocks of Semillon, Sauvignon Gris and Sauvignon Blanc ripen slowly, developing in aromatic complexity while retaining acidity. Again in 2014, the wine was 100% fermented in concrete eggs and kept sur lie.

With crystalline clarity, the 2014 Rudd Mt. Veeder Estate Susan's Blanc has a pale, yellow color. The nose is very subtle at opening and develops with time. Texturally, the wine offers beautiful vivacity, mineral rhythm and a layered profile. A marriage of richness and freshness support aromatics of white pear flesh, delicate guava and crushed stone. Again, the 2014 merits decanting to liven the aromatics and reveal its luminosity. It should be served at cellar temperature and not cold.

APPELLATION	Mt. Veeder
HARVEST DATES	Starting August 19th, lasting 10 days, 3 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	40% Semillon, 32% Sauvignon Blanc, 28% Sauvignon Gris
AGING	100% Concrete Fermented

Rudd Oakville Estate

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2016 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

Having been inspired by visits to Bordeaux, Leslie Rudd planted this vineyard with the ambition of producing white wines to rival the best of Bordeaux. Susan's Blanc, a wine named after his wife, is produced only in exceptional vintages. The vineyard, situated at 1600 feet elevation, near the top of a ridge offers the perfect morning exposure without the afternoon heat. The altitude preserves freshness and texture with moderated temperatures from being above the valley inversion layer. Just below a ridgetop pine forest that creates a subtle cooling microclimate, the blocks of Semillon, Sauvignon Gris and Sauvignon Blanc ripen slowly, developing in aromatic complexity while retaining acidity.

The 2016 vintage is indeed an exceptional wine. Brilliant and clear in appearance, a subtle green aspect is observable on the edges, suggesting freshness. The nose has notes of honey and gooseberries. The elegant aromatics highlight the layered, viscous texture and persistence on mouth, with a saline, mineral finish. Lively and balanced while revealing more with each inviting taste now, the 2016 Rudd Mt. Veeder Susan's Blanc will gracefully develop in complexity and depth with 4-8 years of cellaring.

APPELLATION	Mt. Veeder
HARVEST DATES	Starting August 19th, lasting 10 days, 3 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	70% Semillon, 24% Sauvignon Gris, 6% Sauvignon Blanc
AGING	100% Neutral French Oak

Rudd Oakville Estate



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2017 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

2017 has truly proven to be an outstanding vintage for our white wines from our estate vineyard on the summit of Mt. Veeder. Above the Bay Area inversion layer, this vineyard enjoyed more moderate temperatures in comparison to other vineyards in the valley. Diligent attention to detail in the vineyard brought out the best this vintage had to offer.

Looking like a gem in the glass with its brilliant, pale color, and slightly green edges, the 2017 Rudd Mt. Veeder Susan's Blanc delivers on its promise of precision and aging potential. At this stage, the nose expresses white flower characteristics with celery seed and honeysuckle blossom. On the palate, peach flesh, lime blossom, and gooseberry all come to mind, with the rich, complex honey character that the Semillon brings to the blend. The wine continues to reveal more in textural layers of freshness, salinity, and a delicate touch of oak.

With the 2017's long evolution and aromatic persistence of nectarine, and the spice of sous bois (forest floor, in English), this wine shows great promise for ageability. While it would be best to keep this wine 4-6 years more to allow it to show its true potential, it is a pleasure now and shows best with decanting to aerate prior to enjoying. Serve cool, but not cold.

APPELLATION	Mt. Veeder
HARVEST DATES	Starting August 24th, lasting 20 days, 3 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	40% Semillon, 32% Sauvignon Blanc, 28% Sauvignon Gris
AGING	53% New French Oak, 47% Neutral French Oak

Rudd Oakville Estate

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2019 RUDD MT. VEEDER ESTATE SUSAN'S BLANC

The 2019 season started out with an abundance of rain which continued through the month of February, giving the vines a long dormancy to prepare for the upcoming vintage. Even though the winter was cold, budbreak lagged only slightly, and a warm April propelled the shoot growth to take off at high speeds. An out of character rain event in May led to full and healthy canopies. While Mother Nature has taught us never to expect two abundant vintages in a row, 2019 was very much on par with the 2018 season in terms of a healthy fruit set. Warm summer months with a few heat spikes at the beginning of harvest were mitigated with the running of misters, shade cloth, and healthy canopies. Semillon and Sauvignon Gris began coming into the winery on September 17th in two separate picks.

The 2019 proved to be a spectacular vintage— one so unique we were able to put together the best Semillon and Sauvignon Gris lots to craft the Susan's Blanc. All the elements must come together perfectly to create this unique wine, starting with its brilliant pale color paired with bright and fresh aromatics of melon and wet stone. As the wine sits in the glass, the aromas evolve into sweet-smelling white blossoms and a touch of crisp fresh linen. Upon first taste, intense mid-palate flavors of cantaloupe and tart stone fruit spark the palate as one is expecting the same delicate poise that the aromatics suggest. These fruit notes and the perception of salty mineral complexity are followed by the always present honey-like character that Semillon provides in the highest quality vintages. A touch of new oak brings structure and a Crème Brûlée charred sweetness to the finish, adding another dimension of depth and intrigue, but also lending to the ageability of this unique white wine.

APPELLATION	Mt. Veeder
HARVEST DATES	Starting September 17th, lasting 2 days, 2 separate picks
GEOLOGY	Complex diversity of rhyolitic tuff, breccia and andesitic cobbles
BLEND	67% Semillon, 33% Sauvignon Gris
AGING	67% Neutral French Oak, 33% New French Oak

Rudd Oakville Estate