

NAPA VALLEY

2020 Sauvignon Blanc Napa Valley



The 2020 growing season, began with heavy rains which enriched the soil with an abundance of nutrients. Fruit set was on course during the spring, just in time for the brief heat spike in June and remaining summer warm weather. Harvest began in mid-August where only the finest fruit was harvested.

Our Sauvignon Blanc is sourced from eastern Napa Valley vineyards that are blessed with the ideal soil and weather conditions to create delicious fruit with concentrated flavors, ideally balanced acidity and bright aromas. Hand harvested, a majority of our Sauvignon Blanc is destemmed to allow for some limited skin contact before pressing. Juice lees are settled for up to five days which allows more aromatic intensity. Cold, stainless steel fermentation, preserves the varietal's naturally crisp, citrus characteristics.

Food Pairing: This wine can be enjoyed as a delightful apéritif or as an accompaniment to oysters, goat cheese with honey, or melon and prosciutto.

Wine Description

Aromas & Flavors: Bright aromas of fresh citrus with tropical guava and passionfruit. Delightful flavors of key lime and grapefruit, with a round texture and a refreshing crisp finish.

Sweetness: Dry

Blend: 100% Sauvignon Blanc

Aging: Cold fermentation in stainless steel tanks

Ta/Ph: 0.60 (g/I00mL) / 3.45

Alcohol: 13.0%

Bottle Dimensions:	Case Dimen-	Pallet Configuration:	UPC	SCC
Height: 12.13"	sions:	41" x 45"		
Width: 3.20" taper	38 pounds	56 Cases Per Pallet	0 87712 10127 0	
2.95" at base	Height: 12.0″	14 Cases Per Layer		
	Length: 13.5″	4 Layers Per Pallet	0 8//120	(01)00087712661279

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