

RUTHERFORD *Ranch*

NAPA VALLEY

2020
Sauvignon Blanc
Napa Valley



The 2021 growing season will be remembered for low rainfall and for low yields off the vine. The low yields led to intense, concentrated berry flavors that are pronounced. The lack of rainfall resulted in an early harvest for Rutherford Ranch beginning August 6th, a week earlier than 2020 and twenty days earlier than 2019. Sauvignon Blanc from our Estate Heidi Ranch was the first fruit to be received into the winery. The rest of the season went smoothly and ended on October 20th, just in time to miss a massive storm that dropped nine inches of rain onto the valley.

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: 0.58 (g/100mL) / 3.29

Alcohol: 13.0%

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