



ESTATE GROWN + SUSTAINABLY FARMED + CERTIFIED NAPA GREEN

ST. SUPÉRY ESTATE VINEYARDS AND WINERY

RUTHERFORD, CA | 707.963.4507 | STSUPERY.COM

2018 Napa Valley, Rutherford Estate Vineyard

RU3

RU3 is the signature expression of St. Supéry's Rutherford Estate Vineyard. This 2018 vintage represents a trinity of the vineyard's best blocks of Cabernet Sauvignon, Merlot and Petit Verdot grown on the Rutherford Bench, a geologic marvel of well-drained, mineral-rich alluvial soils and sandy clay loam that yields a world-renowned complexity of flavor. Hand-crafted at every turn, RU3's fruit is hand-sorted twice, first as clusters and then individual berries and placed in barrels that are hand-rolled during fermentation. A mere two hundred cases of this singular wine were produced, the pride of winemaker Michael Scholz.

Winemaker's Notes Dark red and red-purple hues showcase the depth of the 2018 RU3. Black licorice, blackberry, dark chocolate and dried blueberry aromas are complemented by hints of violets and tobacco. Blackberry and black plum fruit flavors are seamlessly integrated with notes of anise and espresso. This is a refined wine, with super fine grain tannin that is elegantly textured from the French oak and a long, lingering finish.

Vintage 2018 The 2018 growing season started with a relatively mild winter and spring. There was some decent rain in early and mid-January, almost none in February, and a fair amount in March and April which filled up our lakes and kicked off the growing season. With a warm July, markedly cooler temperatures in August with no heat spikes, the weather remained ideal through September and October. There was a little rain in early October, but warm weather and dry breezes followed, allowing the grapes to hang on the vines longer and further develop their flavors. Harvest continued through November because of the ideal weather enabling the fruit to stay on the vine with no pressure from Mother Nature. The quality of the fruit was terrific, and the resulting wines show tremendous promise.

Winemaking The fruit was hand-harvested in the cool morning hours and brought to the winery in half-ton bins. At the winery, the clusters were sorted using a double sorting system. First, the clusters were sorted by hand. The fruit then ran through a small de-stemmer that removed stems from the grapes before the individual berries being sorted to ensure that the ideal grapes were chosen. These berries were delivered to a fermenter where there was a period of resting on skins. Warm fermentation temperatures were encouraged along with gentle cap maceration to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 20 months of maturation.

Ninety eight percent of the blend was fermented in wood. Seventy two percent of the sorted berries used in this blend were fermented in small French oak tanks, twenty five percent of the sorted berries were fermented in French oak barrels. Three percent of the sorted berries were fermented in concrete. All to add layers of complexity to the blend.

APPELLATION

Rutherford, Napa Valley

VINEYARD

Rutherford Estate Vineyard

VARIETY/BLEND

85% Cabernet Sauvignon
10% Merlot
5% Petit Verdot

OAK MATURATION

100% French oak (74% new
French oak) for 20 months

PH

3.65

T. ACIDITY

6.5 g/L

ALCOHOL

14.7%

HARVEST DATES

Oct 19, 20, 30 & Nov 3, 2018

BOTTLING DATE

June 22, 2020

CASE PRODUCTION

218 cases