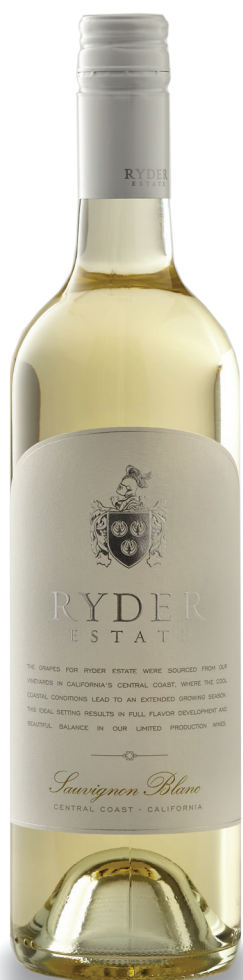




RYDER
ESTATE

Limited Production



THE GRAPES FOR THIS WINE ARE
SOURCED FROM OUR ESTATE
VINEYARDS IN MONTEREY
COUNTY, PART OF CALIFORNIA'S
RENOWNED CENTRAL COAST.

Sauvignon Blanc

NAMED AFTER FOUNDER AL SCHEID'S GRANDSON, RYDER ESTATE PRODUCES BEAUTIFULLY BALANCED, FRUIT-FORWARD WINES FROM OUR 11 FAMILY-OWNED ESTATE VINEYARDS LOCATED IN THE CENTRAL COAST REGION OF CALIFORNIA.

VINEYARD

The grapes for our Sauvignon Blanc are sourced from estate vineyards located in both the cooler, northern region, and the warmer, southern reaches of Monterey County. The fruit from the colder, maritime-influenced northern sites provides grassy aromatics and firm acidity. With warmer daytime temperatures and significantly cooler evenings, the grapes from the southern vineyards deliver riper more tropical aromatics and flavors.

WINEMAKING

After harvest, the fruit is gently whole-cluster pressed, chilled, lightly settled and slowly fermented in stainless steel tanks at a cool 50°. Fermentation is slow and cold to preserve the fresh fruit aromatics and lively varietal character.

TASTING NOTES

Our Ryder Estate Sauvignon Blanc is bright, lively and fresh with a pop of citrus, pineapple, passion fruit and grapefruit. The palate is rich but refreshing with notes of green apple, fresh herbs and apricot.

