



AMERICA'S GRAND WINE ESTATE

Niebaum-Coppola

In 1975, Francis and Eleanor Coppola purchased a majority of the historic Inglenook property in Rutherford. After three years of careful study and planning, they launched an ambitious venture to revitalize the great Cabernet heritage of Inglenook. In 1978, the newly formed Niebaum-Coppola Estate Winery created the first vintage of Rubicon, a proprietary Bordeaux-style blend. It wasn't until 1995 that the remaining 90 acres of the Inglenook Estate came up for sale and the Coppolas were able to entirely reunite this legendary property.

Soon after the reunification of the Estate, Coppola decided to create a world-class proprietary white wine as a worthy partner to Rubicon. That wine is Blancaneaux, which translates to "white waters" in French. Many assumed the counterpart to Rubicon would be composed of white Bordeaux varietals; however, winemakers Scott McLeod and Corey Beck envisioned an elegant wine more reminiscent of the famous bottlings that come from the Rhone Valley. Blancaneaux, a blend of Marsanne, Roussanne and Viognier, is made from certified-organic grapes grown entirely on the Niebaum-Coppola Estate.

Vineyard Notes

Although Rutherford is Cabernet country, the six acres that are dedicated to growing white grapes have great morning sun, but are in full shade by mid-afternoon due to their proximity to Mt. St. John. Although not a good habitat for Cabernet, this location is the perfect place on the Estate to grow white varietals because the shade cools the vineyard and lengthens the growing season. Since 1994, our Rhone varietals have flourished here.

Vintage Notes

Mother Nature was temperamental and indecisive in 2003. The growing season in Rutherford commenced with spring rain and cool temperatures, which delayed bud break by two-to-three weeks. Predominately cool summer temperatures allowed the grapes to mature at a slow, even pace right into fall. We segued into a temperate September, harvesting our early ripening Viognier varietal just before the Indian summer arrived. Typical of an Indian summer, a steady stream of warm weather lasted throughout October and the skies were blue. This fortuitous climate resulted in optimal ripeness of our Marsanne and Roussanne grapes.

Winemaker's Notes

Blancaneaux is a blended wine for the right reason; the resulting wine is greater than the sum of all its parts. As separate components, the individual varietals appeal to simple pleasures. Blancaneaux, on the other hand, asserts a complex personality with depth of flavor and aroma. In the past, we blended Chardonnay into this wine, but decided this year to use only Rhone varietals in order to offer a true Rhone blend. Marsanne highlights the 2003 vintage with its distinct mineral and honeydew melon aromas. The Roussanne contributes flavors of apricot

and peach, as well as a lush, firm texture that rounds and lengthens the finish. Though making up a much smaller percentage of the wine, Viognier dominates the aromatics, adding a "top note" of ginger and spice to Blancaneaux. Additionally, we reduced the amount of new oak this vintage, choosing to leave the wine on its lees and mature it in older oak barrels and 60-gallon stainless steel drums. This technique elevates the creamy texture of the wine, draws out the mineral qualities, and provides a fresh liveliness to showcase the varietal purity.

Tasting Notes

One of the most appealing attributes of Blancaneaux is its almost chameleon-like ability to change in the glass over time. The longer it sits in a glass, the more pear and apple aromas reveal themselves. After sustained aeration, flinty mineral characteristics develop as well. On the palate, pears and lilacs fold into flavors of apricot and ginger. By eliminating Chardonnay from the blend this vintage, Blancaneaux is now reminiscent of the great white Rhone wines of France, elegant and dramatic. Allowing this wine to sit on its lees adds weight and complexity, but the exceptional fruit from our Saddle Vineyard is the real success of this wine.

Scott McLeod, Director of Winemaking

Corey Beck, Estate Winemaker



2003 BLANCANEUX

APPELLATION: RUTHERFORD, NIEBAUM-COPPOLA ESTATE	BARREL REGIMEN: 5 MONTHS FRENCH OAK; 20% NEW OAK, 50% 1-YEAR OLD OAK, 30% STAINLESS STEEL DRUMS	TOTAL ACID: 0.57 G/100 ML	CASE PRODUCTION: 2,140 CASES (9.0 L)
VINEYARD: SADDLE VINEYARD	ALCOHOL: 14.1%	pH: 3.58	RELEASED: MARCH 15, 2005
BLEND: 42% MARSANNE, 32% ROUSSANNE, 26% VIOGNIER			BOTTLED: AUGUST 30, 2004