



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2004 BLANCANEAUX



Blancaneaux is a blend of Roussanne, Viognier, and Marsanne grown entirely on the Rubicon Estate. This is the first vintage of our flagship white wine to carry the name Rubicon Estate on its label.

HISTORY

In 1975, Francis and Eleanor Coppola purchased a majority of the historic Inglenook property in Rutherford. Soon after, they launched an ambitious venture to revitalize its great Cabernet heritage and produced the first vintage of Rubicon, the Estate's flagship red wine. When the Inglenook Chateau and 90 acres surrounding it came up for sale in 1995, the Coppelas reunited the legendary property. To celebrate this milestone, Blancaneaux was created as a worthy partner to Rubicon.

ORGANIC FARMING

Blancaneaux always begins with a commitment to responsible farming out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine. Our vineyards are organically certified by California Certified Organic Farmers (www.ccof.org).

VINEYARD

Each year, a tiny amount of Blancaneaux is produced. Out of 235 vineyard acres, only six and a half are planted with white grapes. Our Roussanne and Marsanne vines, which were planted in the Apple vineyard nearly 10 years ago, show a maturity that reveals itself with a wonderful mineral quality. Viognier—the most aromatic grape of the three—is grown in our Saddle Vineyard. These vineyards have great morning sun, but are in full shade by mid-afternoon due to the long shadows cast by Mt. St. John—ideal conditions because it lengthens the growing season, while preserving acidity.

VINTAGE

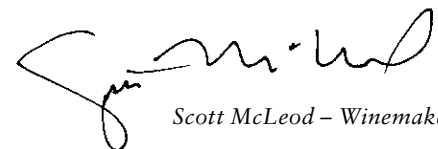
The 2004 harvest was one of the earliest on record for Blancaneaux. We began harvesting a light crop of Viognier in late August and finished with the Roussanne the second week of September. The grapes were picked by hand at first light when the temperatures were cool to ensure the retention of its delicate floral characteristics. The 2004 vintage was especially noteworthy for its low yields of outstanding quality fruit, which has resulted in wines that are intensely aromatic and extremely flavorful with terrific balance.

WINEMAKER'S NOTES

Blancaneaux has no recipe. Each year we let the most intriguing grape lead the blend. We hand harvested the grapes in two-ton lots and then hand sorted the clusters before gently whole-cluster pressing them. We fermented the must in a combination of used French oak barrels and 78-gallon stainless steel barrels. This combination enhances the wine's texture and preserves its delicate aromatics. We also use extended lees contact, combined with stirring, to broaden the wine's range of flavors and lengthen its finish.

TASTING NOTES

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Scott McLeod – Winemaker

APPELLATION:	RUTHERFORD, CA		
BLEND:	59% ROUSSANNE, 26% VIOGNIER, 15% MARSANNE		
VINEYARD:	SADDLE (6 ACRES), APPLE (1/2 ACRES)		
BARREL REGIMEN:	78 GAL STAINLESS STEEL DRUMS, AND 60 GAL FRENCH OAK		
CASE PRODUCTION:	468 CASES		
ACID:	.58 G/100ML	PH:	3.47
ALCOHOL:	13.88%		
RELEASED:	MARCH 15, 2006		