



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2005 BLANCANEAU



ABOUT THE WINE

Blancaneaux is a blend of Marsanne, Roussanne, and Viognier grown entirely on the organically farmed vineyards of Rubicon Estate. Created in 1995 as a partner to Rubicon, the Estate's flagship red wine, Blancaneaux is produced each year in extremely limited quantities from the mere six and a half acres of white grapes grown on our property.

The blend of Blancaneaux has changed over the years as the vines have seasoned. Early vintages had small percentages of Dijon clone Chardonnay, primarily for texture. But now that the Marsanne, Roussanne and Viognier are into their second decade, their grapes now reveal the wonderful mineral quality and plush center of wines from mature vines. In 2004, Chardonnay was eliminated from the Blancaneaux. These Rhône varietals are grown in our Apple and Saddle vineyards, areas that have great morning sun, but are in full shade by mid-afternoon due to the long shadows cast by Mt. St. John. This condition is ideal for white grapes because it lengthens the growing season while preserving acidity. It is common to harvest Marsanne and Roussanne in October alongside Cabernet Sauvignon from the benchlands.

VINTAGE

The growing season for 2005 started much later than the early 2004 vintage. The majority of the estate was harvested over the last three weeks of October, with the final picking occurring on the first few days of November. For Blancaneaux, the Viognier is always harvested first due to its slightly sunnier location and lighter crop levels. Marsanne was harvested next on the 7th of October. Roussanne, located closer to Mt. St. John, was harvested a full week later. All white grapes are harvested before 8 a.m., brought to the winery in small boxes, hand sorted, and whole-cluster pressed at low juice yields.

WINEMAKER'S NOTES

The effects of vine age on Marsanne and Roussanne are amazing. The most notable difference is the extract from the older vines, which results in deeper flavors and higher viscosity. To me, the heightened mineral character of the finished wine is the most enjoyable attribute of mature vines. The three varietals in the blend are fermented on their lees individually in 78-gallon stainless steel drums for 5 months. The blend is completed and then returned to the original lees for an additional two-to-three months of aging prior to bottling.

TASTING NOTES

Viognier leads the aromatics with spicy, slightly guava flavors and a note of lime. Quickly, melon, pear, tropical pineapple and peach flavors follow. The palate is immediately dense, viscous, and ripe with white peaches and honeydew melon. Obvious in its richness from the stirring of the lees, there is also firm acidity, which adds to the brightness of flavors and length of the finish.

Scott McLeod – Winemaker

APPELLATION:	RUTHERFORD, CA
BLEND:	55% MARSANNE, 32% VIOGNIER, 13% ROUSSANNE
VINEYARD:	SADDLE (3.5 ACRES), APPLE (3 ACRES)
BARREL REGIMEN:	78 -GALLON STAINLESS STEEL DRUMS
CASE PRODUCTION:	705 CASES
ACID: .64 G/100ML	PH: 3.52
ALCOHOL:	14.05%
RELEASED:	MARCH 15, 2007