



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2006 BLANCANEAUX



ABOUT THE WINE

Blancaneaux is a blend of Roussanne, Marsanne, 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.

We've changed the blend of Blancaneaux over the years. Early vintages included small percentages of Dijon clone Chardonnay. But now that the Marsanne and Roussanne vines from our Apple vineyard have reached the ten year mark, they reveal the wonderful mineral quality and rich palate texture that eliminate the need for Chardonnay in the blend. Completing the blend is Viognier from our Saddle vineyard, which offers the generous aromatics of spice and ginger. Both the Apple and Saddle vineyards receive great morning sun but are fully shaded by mid-afternoon due to the long shadows cast by Mt. St. John. This shading increases the growing season's length by as much as three weeks. In fact, it is not uncommon to harvest the Roussanne in mid-October at the peak of the Cabernet harvest.

VINTAGE

The 2006 vintage experienced a cool spring and a summer punctuated by only two heat spells. The harvest season was late too, with the majority of the Blancaneaux harvest occurring in October. The cooler season promoted more days on the vine for the fruit as well as slower sugar development, which preserved the grapes natural acidity. By the time Blancaneaux grapes were picked, optimal ripeness had been achieved.

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 a perfume of peach and passion fruit. The lush, full-bodied palate delivers juicy flavors of honeydew melon, fresh nectarines, pears and allspice. Though rich with fruit density and weight, this wine is simultaneously delicate with lively acidity and refreshing citrus and spice aromas.

APPELLATION:	RUTHERFORD, CA
BLEND:	51% MARSANNE, 32% VIOGNIER, 17% ROUSSANNE
VINEYARD:	SADDLE, APPLE
BARREL REGIMEN:	78 -GALLON STAINLESS STEEL DRUMS
CASE PRODUCTION:	749 9-LITER CASES
ACID: .59 G/100ML	PH: 3.51
ALCOHOL:	14.2%
RELEASED:	MARCH 15, 2008

Scott McLeod - Winemaker