



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2007 BLANCANEAUX



ABOUT THE WINE

Blancaneaux is a blend of Roussanne, Marsanne, and Viognier grown entirely on the certified-organic 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 six and a half acres of white grapes grown on our property. All three of these grape varieties are from vines that are more than ten years old and now showing signs of maturity by revealing more profuse aromatics, richer textures, and complex flavors. The Marsanne and Roussanne contribute distinct mineral notes, weight and body to this wine, while our Viognier provides the blend with an intense bouquet of passion fruit, spice, and ginger. All of these varieties are grown in vineyards that have ample amounts of early morning sun, but are in full-shade by mid-afternoon because of the shadows cast upon them by Mt. St. John. These shade conditions lengthen the growing season several weeks, thereby intensifying the fruit's concentration.

VINTAGE

The 2007 vintage began with a dry, but cold winter. Then, rather unexpectedly, spring was uncharacteristically warm. As a result, budbreak occurred early. The summer months in Rutherford are always warm, but streaks of very hot weather that typically occur late in the season and early fall simply didn't happen. The summer was exceptionally even, with nearly perfect textbook warm days and cool nights. This meant the season lasted longer than we expected, but it also provided us with ripe, physiologically perfect grapes that showed tremendous concentration. And, because the vines yielded a smaller than normal crop, the resulting wine is exquisitely well-balanced.

WINEMAKER'S NOTES

Because our Marsanne and Roussanne vines have well over a decade of age now, they are producing wines with exceptional palate density as well as more flavor complexity. We've always thought the mineral notes inherent to this wine were quite striking and what made Blancaneaux so elegant. This quality is particularly apparent in 2007 because the long season and lower crop yield heightened the flavor concentration especially of the Roussanne. Yet each year the blend reflects the unique character born of subtle shifts in weather. In 2007 we added a larger proportion of Viognier to the blend than we have recently, because of its more subtle characteristics, refined floral notes and unusually citrusy character. For this wine, all three varieties are fermented on their lees individually in stainless steel drums before being blended. In March following harvest the wines were blended and returned to the original lees for three more months prior to bottling.

TASTING NOTES

This wine opens with a seductive perfume of passion fruit, honeysuckle, and citrus. Lush, decadent flavors of peaches and spiced pears are layered between ribbons of quince, lemon cream and vanilla. All this is beautifully integrated with the vibrancy of this year's dramatic mineral notes.

Scott McLeod – Winemaker

APPELLATION:	RUTHERFORD, CA
BLEND:	58% ROUSSANNE, 31% VIOGNIER, 11% ROUSSANNE
VINEYARD:	SADDLE, APPLE
BARREL REGIMEN:	78 -GALLON STAINLESS STEEL DRUMS FOR 8 MONTHS
ACID:	.59 G/100ML
	PH: 3.42
ALCOHOL:	14.2%
RELEASED:	MARCH 15, 2009