



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2008 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.

All three of the varietals that comprise Blancaneaux 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 varietals 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 most striking feature of the 2008 vintage was that it delivered a very small and intense crop of Viognier; about half its normal yield. On the other hand, the Roussanne and Marsanne had relatively normal yields, down about 15%, but they are always thinned down to their target of 2.5 tons per acre. In 2008, less fruit was removed than normal but its yields were relatively unchanged over years prior. The growing season was beautifully long and lasted well into October for the Roussanne and Marsanne. The Viognier, by comparison, was harvested in September.

WINEMAKER'S NOTES

Now that we're working with mature vines, we are seeing a lot more extract in the fruit, which results in deeper flavors and higher viscosity. In terms of pure flavor, the heightened mineral notes with the older vines are, in my opinion, the most enjoyable attribute of a long wait. The three varietals in the blend are fermented on their lees individually in 78-gallon stainless steel drums for more than six months. Then, once the blend is completed, it's returned to the original lees. This year, because there was relatively little Viognier, it was blended with the Roussanne in the drums to ferment and marry.

TASTING NOTES

Full-bodied yet elegant in its delivery on the palate, our 2008 Blancaneaux offers a beautiful perfume of lychee, pears and spice. There are no oak tones on Blancaneaux, as it never sees oak, but there is the creamy texture and nuances of cloves and confections from aging on the lees. Juicy flavors of peach and pineapple layer nicely with the more intriguing notes of honeysuckle, minerals and citrus, making this wine intensely rich yet impeccably balanced and bright.

Scott McLeod - Winemaker

APPELLATION:	RUTHERFORD, CA
BLEND:	43% ROUSSANNE, 38% MARSANNE, 19% VIOGNIER
VINEYARD:	SADDLE, APPLE
BARREL REGIMEN:	78 GAL STAINLESS STEEL DRUMS & 60 GAL FRENCH OAK
ACID: .69 g/100ML	PH: 3.47
ALCOHOL:	14.5%
RELEASED:	MARCH 2010