



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2009 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 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 2009 vintage presented ideal weather conditions. Light spring rains were followed by warm summer days and no abrupt climate changes at season's end. As a result, the grapes ripened steadily and evenly, which allowed us to be highly selective at harvest, selecting fruit that displayed extra character, richness and complexity.

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 and greater mineral accentuation. The richly aromatic Viognier was picked in mid-September while the later ripening Marsanne and Roussanne were picked in early October. All the grapes were hand picked, lightly pressed and fermented between 50 – 55°F in small stainless steel vessels to preserve the delicate fruit flavors. The wine was aged sur lie for 6 months before blending and bottling, which contributed to the rich, creamy palate.

TASTING NOTES

This vintage of Blancaneaux offers an alluring perfume of apricots, lemon zest honeysuckle and violets. Juicy flavors of apricot and honey carry through in the mouth touched by aromatic notes of flowers, citrus and ginger spice. Rich and luscious in character, a slight racy edge of lemon, minerals and flint is interwoven into a long creamy finish.



APPELLATION:	RUTHERFORD, CA
BLEND:	50% ROUSSANNE, 38% MARSANNE, 23% VIOGNIER
VINEYARD:	SADDLE, APPLE
AGEING REGIMEN:	SUR LIE IN SMALL STAINLESS STEEL VESSELS FOR 6 MONTHS
ACID:	.58 G/100ML
	PH: 3.41
ALCOHOL:	14.5%
RELEASED:	MARCH 15, 2011

Scott McLeod – Winemaker