



Inglenook



2011 BLANCANEAUX

ABOUT THE WINE

Created in 1995 as a partner to Rubicon, Inglenook's flagship red wine, Blancaneaux is a white Rhone-style blend of estate-grown Roussanne, Marsanne and Viognier. Blancaneaux is produced in extremely limited quantities from the mere 6.5 acres of white grapes grown on the property. These vines reside at the base of Mt. St. John, which as the shadiest part of the estate, is perfectly suited to growing white grapes. All three varietals come 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, while our Viognier brings an intense bouquet of tropical fruit and spice notes.

VINTAGE

The heavy rains that punctuated spring lightened our crop significantly, but having fewer clusters of fruit on each vine allowed the grapes to achieve greater concentration. We began harvest of our Viognier on September 23rd and continued harvesting over the course of one week when selections of fruit reached optimal maturity. As soon as the Viognier was harvested, we began picking our Marsanne. Then, on October 4th, we brought in the Roussanne, thereby concluding our white grape harvest before the rain began to fall. We were fortunate to have a positive weather pattern for these delicate varietals—the conditions show through in the quality of the fruit.

WINEMAKING NOTES

Because our Marsanne, Roussanne and Viognier vines have well over a decade of age now, they are producing wines with exceptional palate density as well as more flavor complexity and mineral nuances. The grapes were harvested by hand and lightly pressed, with approximately 80% of the first pressed juice being used. Fermentation took place at 55-60°F in small stainless steel vessels to preserve the delicate fruit flavors. Then the wine was left on the lees for 8 months.

TASTING NOTES

2011 Blancaneaux presents a beautiful perfume of acacia flowers, oranges, peaches, pears and grapefruit. This rendition is very crisp, with clear, expressive flavors of citrus and minerals and great length and intensity on the finish. Rather than being tart or zesty, the wine has a delicate silky texture with great purity and precision. Decant for 30 minutes to experience its full potential.

APPELLATION:	RUTHERFORD, CA
BLEND:	ROUSSANNE, MARSANNE & VIOGNIER
VINEYARD:	SADDLE, APPLE
CASE PRODUCTION:	800 CASES
ALCOHOL:	13.5%
RELEASED:	JANUARY 2013