





# 2012 BLANCANEAUX

# ABOUT THE WINE

Created in 1999 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 at the base of Mt. St. John, the shadiest part of the estate. 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

2012 is sure to go down in the books as one of the best vintages of the decade. Steady, moderate temperatures lasted throughout the summer and there were no weather extremes in the fall when harvest approached. These excellent conditions produced perfectly balanced fruit with textural dimension, great concentration and intense spice aromatics.

## WINEMAKING NOTES

Because white grapes are delicate and can bruise easily, we hand-harvest the fruit in the early morning hours and use a gentle pressing method. This year, approximately 75% of the first pressed juice was used in the blend, which we fermented cold in small stainless steel vessels to preserve the vibrancy of the fruit. This was followed by 8 months of sur lie aging to develop a rich, creamy palate. With our Marsanne, Roussanne and Viognier vines now having well over a decade of age, the fruit is showing exceptional palate density and greater flavor complexity.

### TASTING NOTES

Our 2012 BLANCANEAUX is very expressive. Alluring notes of jasmine, lychee fruit and apricots are most notable in the bouquet, and there is a subtle reveal of white flowers and wet slate minerals. Luscious flavors of white peaches and lychee create a full, rich mouthfeel that's offset by bright acidity and vibrant notes of pink grapefruit, citrus peel and tart young pears, all of which work to create a freshness on the finish.