Of the 200 acres of vineyards on the Niebaum~Coppola Estate, only five are dedicated to the white grape varieties that comprise Blancaneaux. The white counterpart to Rubicon, Blancaneaux is a blend of Chardonnay, Roussanne, Viognier and Marsanne and is grown entirely on Francis and Eleanor Coppola's Estate in Rutherford.

I has been our goal for the past ten years to create a signature white wine that would be a blend, like Rubicon. The winemaking staff tasted dozens of white wine blends from around the world and settled on a style of wine made in the small area around the town of Condrieu in the Northern Rhône. Over the last decade, Dijon clones of Chardonnay along with Viognier, Marsanne, and Roussanne have been planted on the extreme western edge of the property next to Mt. St. John.

The first blends made in the early 1990's were primarily of Chardonnay and Viognier. But the blend was not compelling until the 1996 plantings of Roussanne and Marsanne came into production in the fall of 1999. The decade-long wait for Blancaneaux is over with our release of the 1999 vintage.
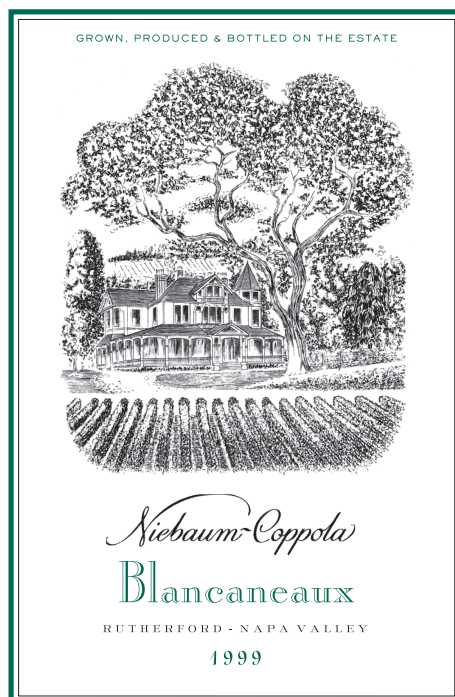
Vineyard Notes:
Although Rutherford is Cabernet country, the five acres that we have dedicated to growing white grapes has great morning sun but is in full shade by mid afternoon. The shade cools the vineyard and lengthens the growing season. Though not conducive to great Cabernet, the location is the perfect place on the estate to grow white varietals.

We looked at dozens of white wine blends from around the world and settled on a style of wine made in the small area around the town of Condrieu in the Northern Rhône. We already had Viognier and Chardonnay, but in 1996 we added an acre and a half each of Roussanne and Marsanne. We knew that we had to adapt the winegrowing to Napa Valley conditions and worked extensively to

❧ 1999 Blancaneaux ❧
Rutherford, California

GROWN, PRODUCED & BOTTLED ON THE ESTATE

Niebaum~Coppola
Blancaneaux
RUTHERFORD · NAPA VALLEY
1999

tailor the crop levels and viticultural practices to the unique microclimate that is Rutherford. After all, there are not that many direct comparisons that one can make between the Rhône and Rutherford. The results of these new vineyards are beyond our original expectations.

Winemaker's Notes:
Blancaneaux is a very exciting wine to make. All four varieties are harvested, pressed, barrel fermented, and aged separately in new French oak barrels for 11 months. We really do not have a sense of what the final wine will be until we begin experimenting with the blend in late summer. Like Rubicon, we are not trying to create a wine that speaks too much of one of its components but rather speaks volumes about where it was grown. The Chardonnay provides the base of the blend with its broad, weighty palate and identifiable and familiar flavors of pear and apple. Viognier is just the opposite, with its wild spice flavors and heady aromas of ginger and citrus. At this point, the blend can either appear to be one variety or the other. It takes the addition of Marsanne with its melon and mineral components and the honeysuckle and floral elements of the Roussanne to bring harmony and focus to Blancaneaux. As odd as it sounds, it takes more varieties of these eclectic white grapes to make one wine that really has a sense of harmony and finesse. This wine has a wonderful mix of aromatics that seem to change constantly with time. The range of flavors, density of palate and the interest of the aromatics of these four wines blended together creates Blancaneaux— a wine that is worthy to accompany our Flagship red wine–Rubicon.

— Scott McLeod, Winemaker

WINEMAKING ANALYSIS:	1999 Blancaneaux				Niebaum~Coppola
Vineyard: Niebaum~Coppola Estate		**Blend:** 40% Chardonnay, 25% Roussanne, 20% Viognier, 15% Marsanne			
Alcohol: 14.1% by volume	**Total Acid:** .60 gm/100 ml		**pH:** 3.57	**Barrel Regimen:** 11 months new French Oak	
Case Production: 612 (6 btl. cases)	**Bottled:** Sept. 2000		**Released:** March 15, 2001		