



## 2013 BLANCANEAUX

### ABOUT THE WINE

Blancaneaux is a white Rhone-style blend of estate-grown Roussanne, Marsanne and Viognier. Produced in extremely limited quantities from 6.5 acres of white grapes grown on the property, Mt. St. John shades the fruit from the late afternoon sun preserving their aromas and acidity. 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. Marsanne and Roussanne contribute body and minerality, while our Viognier brings an intense bouquet of tropical fruit and spices.

### VINTAGE

2013 was one of the driest growing seasons on record, yet despite a lack of precipitation, the vines developed an unusually large crop with a lot of vine vigor that required thinning on multiple occasions. By late summer, it was apparent the fruit was going to be of very high quality, in part due to the excellent conditions the year before. Our white Rhone varietals reached optimal ripeness by August, so we harvested weeks earlier than the previous years. The extra work required of this vintage paid off by delivering perfectly balanced fruit with luscious, ripe flavors offset by crisp acidity and intense aromatics.

### WINEMAKING NOTES

Our Blancaneaux grapes were harvested by hand early morning in order to preserve the fruit's natural acidity and delicate fragrance. Only a small percentage of the light press is used to maintain freshness, complexity and acidity from the fruit. Cold-fermentation in stainless steel tanks was followed by 8 months of sur lie aging to develop a rich, creamy palate. With each subsequent vintage, Blancaneaux shows increasing palate density and great flavor complexity now that the vines are mature.

### TASTING NOTES

Our 2013 Blancaneaux bestows a provocative fragrance of pears, honey and white flowers. Complex and well-balanced, there is a voluminous mouthfeel that's offset by crisp natural acidity. This year's rendition reveals a subtler side of Viognier, with less tropical notes or apricot than in the 2012 vintage. Here, Roussanne and Marsanne nuances are more prevalent with tart, juicy apple flavors and heavy minerality. It's a beautiful expression of the 2013 vintage, and a lovely pairing for a chicken or fish dish prepared in a delicate sauce.

APPELLATION:	RUTHERFORD, CA
BLEND:	35% MARSANNE, 34% ROUSSANNE, 31% VIOGNIER
VINEYARD:	SADDLE, APPLE
CASE PRODUCTION:	1,200
ALCOHOL:	14.2%
RELEASE DATE:	FEBRUARY 2015

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