TREANA

2019 BLANC

STORY

Treana is the sum of elements that influence our wines; the land that our family farms, the warm California sun that nurtures, and the cooling ocean breeze that balances.

HARVEST NOTES

2019 was a challenging growing season. Above averagerainfall persisted throughout the spring with the last rainfall occurring May 31st. These conditions kept the spring free of frost threats but relatively cool, leading to slow vine growth. The cooler weather also delayed fruit development. The summer months were somewhat erratic with short heat waves followed by cooler periods. These conditions helped the vines and clusters to somewhat catch up. Ultimately, the cooler weather persisted with only a few autumn heat spikes, leading to slower berry maturityand a later harvest that lasted through early October. Yields were slightly below predicted but ideal flavor concentration was high.

WINEMAKING NOTES

The grapes for the 2019 Treana Blanc were whole-cluster pressed and the juice was chilled to 35 F to allow the solids to settle. Once settled, the juice was transferred to French oak barrels for fermentation, of which 50% were twice used, 25% were once used, and 25% were neutral. The wine aged on its lees for nearly sixteen months before being blended in February of 2021. The blend aged together for another two and a half months in 65% new French Oak until bottling in late April of 2021.

TASTING NOTES

Treana Blanc is a lusciousfull bodiedRhone blend with aromas of white peach and apricot. The aromas explode onto the palette and intertwine beautifully with lemon zest and fresh orange blossom flavors. The rich and oily mouth feel weights the wine through the long creamy finish. A bright splash of acid balances this well rounded white wine.



VARIETAL(S): 47% Marsanne, 35% Viognier, 18% Roussanne

AVA: Central Coast

HARVEST DATE: 9/27, 10/9-10, 10/22, 2018

OAK PROGRAM: 50% 2x, 25% 1x and 25% neutral // 100% new after blending

TIME IN OAK: 19 months ALCOHOL: 14.5 %

PASO ROBLES DEFINED