# TREANA

# **2021 BLANC**

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

We source our white Rhône varietals from our Estate vineyard in the Templeton Gap district of the Paso Robles AVA as well as some very distinctive vineyards in Monterey County. All have sandy loam soils that provide good drainage. Marine layers typically dominate summer mornings leading into warm afternoons throughout Monterey County while our Estate vineyard sees warm days with afternoon cooling breezes from the Pacific Ocean just 18 miles away.

The 2021 growing season was very typical through early spring. Early summer through harvest gave us some unexpected heatwaves but plenty of mild weather in between resulting in a slight delay of harvest but mature fruit and flavors.

#### WINEMAKING NOTES

The grapes for the 2021Treana 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 seven months before being blended in early June of 2022. The blend aged together for another two months until bottling in late August of 2022.

### TASTING NOTES

Treana Blanc is a luscious full bodied Rhone blend with aromas of white peach and apricot. The aromas continue through to the palette and seamlessly integrate with flavors lemon zest and fresh orange blossom flavors. The weighted mouth feel leads to a long creamy finish that is brightened with a splash of acid that balances this exceptional wine.



VARIETAL(S): 48% Marsanne, 45% Viogner, 7% Roussanne

AVA: Central Coast

HARVEST DATES: 9/7, 10/7, 10/14, 10/29, 11/1/2021

OAK PROGRAM: 7 months 50% 2x used, 25% 1x used, 25% neutral separately, 2 month as a blend

TIME IN OAK: 9 months ALCOHOL: 14.5 %