

# TREANA

## 2021 CHARDONNAY

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

### HARVEST NOTES

We source our Chardonnay from some very distinctive vineyards in Santa Barbara County. All have sandy loam soils that provide good drainage. Marine layers typically dominate summer mornings leading into warm afternoons.

The 2021 growing season was very typical through early spring with cool, ocean breezes. Early summer through harvest gave us some unexpected heatwaves but plenty of marine layers and mild prevailed. The result was a slight delay of harvest while we waited for acidity, pH and brix to balance.

### WINEMAKING NOTES

After harvesting, grapes for the Treana Chardonnay were whole-cluster pressed into stainless steel tanks for settling. The juice was then racked off its heavy lees into barrels and tanks for fermentation 65% of the juice was barrel fermented while the other 35% was fermented in stainless steel. The barrel fermented portion saw 7 months of sur-lie aging and during the first three months, the barrels were stirred monthly to add to the creamy nature of the wine. The initial blend was assembled in May of 2022 and a portion was barrel aged an additional month. The barrels we use offer a distinctive nuance to this wine. They are toasted at lower temperatures for longer periods of time, resulting in the creamy caramel flavors that integrate well with the fruit and acidity of the wine.

### TASTING NOTES

The Treana Chardonnay is a beautiful lush white wine that displays aromatics of stone fruit and fresh honey that continue to the palate with bright flavors of Meyer lemon, fresh peach, toasted caramel and orange blossom. The finish has a lovely minerality and a touch of vanilla that perfectly rounds out the wine.



**VARIETAL(S):** 100% Chardonnay

**AVA:** 100% Central Coast (87.50% Santa Barbara County, 6% Paso Robles, 6% Santa Lucia Highlands, 0.50% Monterey County)

**HARVEST DATE:** 10/7, 10/15, 10/16/2021

**OAK PROGRAM:** 7 months sur lie in neutral American & French Oak, 1 month new French Oak

**TIME IN OAK:** 8 months

**ALCOHOL:** 14.5 %

**PASO ROBLES DEFINED**

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