T R E A N A 2022 SAUVIGNON BLANC

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

Our inaugural Sauvignon Blanc, the classic and perfumy Musqué clone, is grown in near perfect conditions of sandy loam soils, seasonal warm days and cool nights with daily cooling breezes near sunset. Very much a Mediterranean climate, these sustainably certified vineyards sit on old floodplain deposits. The combination of ideal soils, climate, sustainability, and clone create balanced vines for consistently good wine.

WINEMAKING NOTES

After harvesting, grapes for the Treana Sauvignon Blanc were whole-cluster pressed into stainless steel tanks for settling. The juice was then racked off its heavy lees, 75% going to stainless steel tanks and 25% being barreled down into a mix of new French and American oak for fermentation. An initial blend was created in mid-January, where targeted lots were delicately fined. After the final blend was assembled, the wine was gently crossflow filtered before bottling.

TASTING NOTES

Our Sauvignon Blanc is a clean platinum hue that opens up with beautiful aromas of tropical guava and hints of lemon grass. Bright zesty citrus flavors are abundant on the palate and highlighted by nuances of fresh pineapple and green apple. This light bodied white finishes with a splash of acid that is delightfully refreshing.

