

TREANA

2024 CABERNET SAUVIGNON

Treana is rooted in the Hope family's Paso Robles heritage, dating back to the inaugural vintage of 1996. Treana's trio of natural elements—the soil of the vineyards, the warm sun that nurtures, and the cooling Pacific breeze—creates the perfect balance for our flagship wine. Our dedication to excellence continues today as we introduce the Treana 2024 Cabernet Sauvignon, blended and crafted from select districts across Paso Robles.

HARVEST NOTES

Our 2024 growing season rainfall was above normal following the previous rain season of nearly double the average rainfall. The soil in 2024 was, generally, at full water capacity and a good root flush occurred, helping the overall health of the vines. There were two major frost events in April that affected the crop size in many, but not all, districts. The growing season was cool, and growth was slow. Most of the growing season saw a two-week delay through late summer. There were a few small heat events in summer, and harvest was delayed by two weeks. By early September, there was an extended heatwave from the last week of September through the first week of October. This heat period assisted vines with berry maturity and harvest was quickly in full effect. We completed harvest on October 30 with Cabernet Sauvignon and Syrah being our last deliveries.

VINEYARD NOTES

We carefully source the vineyards and grapes for Treana from all over the Paso Robles AVA. What is important to us is the site, the soil, the vineyard, and the grower. The 2024 vintage was sourced from five of the eleven districts with the majority coming from:

- San Juan Creek – We sourced from four vineyards in this district. Soils are sandy loam to loam at elevations between 1100' and 1200'.
- Estrella- We source from three vineyards in the district; an ancient river plain with gravelly soils at 900'-1100' elevation.
- Geneseo - We source from three consistently high-quality vineyards with well-drained soils at 1000'-1100' elevation.

WINEMAKING NOTES

After harvesting, the different vineyard lots were fermented individually in stainless steel tanks for 10 to 14 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The lots were aged separately for 15 months in a combination of 25 percent once and twice used French oak and 75 percent neutral French and American oak. The initial blend was assembled in winter of 2025 - 2026 and aged for an additional two months in 27 percent new French oak. The wine was racked only twice during its cellar life, with the final racking occurring just prior to bottling.

TASTING NOTES

The 2024 Treana Cabernet Sauvignon opens with rich aromas of dark fruit and bright juicy plum, layered with undertones of savory leather and sweet vanilla. The palate delivers a harmonious balance of fresh black cherry, subtle spice, tobacco, and hints of cedar from oak aging, creating a structured yet approachable Cabernet Sauvignon with depth and elegance.



VARIETAL(S): Cabernet Sauvignon

AVA: Paso Robles

HARVEST DATE: 9/16 – 9/17, 10/2 – 10/9, 10/14 – 10/22

OAK PROGRAM: 15 months in French and American Oak, 2 months in 27% New French Oak

TIME IN OAK: 17 months

ALCOHOL: 14.50 % **DRINKING WINDOW:** 2026 - 2034

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