

TREANA

2015 TREANA 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

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during flowering, which resulted in a bit of shatter. The weather patterns continued to fluctuate between cooler and warmer than normal conditions, resulting in a long, drawn out harvest. Yields were down by 30-40% throughout our vineyards, with the drought conditions causing smaller than normal cluster size, but intensely concentrated fruit with great acidity levels.

WINEMAKING NOTES

The grapes for the 2015 Treana Blanc were whole-cluster pressed and the juice was chilled to 35° F to allow the solids to settle. Once cooled, 80% of the juice was transferred to French oak barrels for fermentation, of which 25% were new barrels. The Marsanne was barrel fermented separately in neutral oak and after fermentation, the wine aged on its lees for an additional twelve months. The remaining 20% of the juice was fermented and aged in stainless steel tanks and then blended with the barrel-aged wine in December of 2015. The blend aged together for another four months until bottling in April of 2016.

TASTING NOTES

Treana Blanc is a stunning example of a new world Rhone blend with aromas and flavors of pineapple, dried apricot, peach and Clementine orange that combine with floral notes of honeysuckle and elderflower. Sweet notes of marzipan, honey, graham cracker along with cinnamon and vanilla round out this complex, full-bodied and racy wine.

TECHNICAL NOTES

Varietal breakdown: 45% Viognier 45% Marsanne 10% Roussanne

Vintage breakdown: 2015

AVA: 100% Central Coast (73% Santa Lucia Highlands, 15% San Benito County, 12% Paso Robles)

Oak program: 80% of the blend was barrel fermented and 20% was fermented in stainless steel. The barrel fermented wines were in 25% new French oak, 50% once-used French oak, and 25% neutral French oak. After the initial blend was put together, the wine was racked back into 25% new French oak.

Length of time in oak: 13 months

Harvest dates: 8/31, 9/10-11, 9/28, 10/5, 10/8/2015

Filtered: Crossflowed

Bottled: February 27-28th 2017

Total Acidity: 0.61

pH: 3.67

Alcohol: 14%

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