

# Treana

## 2013 CHARDONNAY

Treana is the sum of elements that influence our wines, from the land that our family farms, to the warm California sun that nurtures, and the cooling ocean breeze that balances, these elements combine to create the perfect growing conditions for our grapes.

### HARVEST NOTES

The 2013 harvest is already being regarded as a “classic” vintage for the Central Coast. Bud-break and flowering occurred without incident, and veraison was early resulting in an extended hang time for the grapes. Summer started early and hot, but cooled mid-summer. The heat returned toward the end of summer and remained well into early fall. Because of these near perfect weather conditions, grapes were able to fully ripen, achieving excellent flavor development and brilliant levels of natural acidity. The wines from the 2013 harvest have great color, flavors and tannin structure – all characteristics that have helped the Central Coast become a world-class wine region.

### 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. 70% of the juice was barrel fermented while the other 30% was fermented in stainless steel. The wine aged for nearly 12 months in oak with 9 months of sur-lie aging. During the first three months in barrel, the barrels were stirred 3 times to add to the creamy nature of the wine. The initial blend was assembled in September of 2014 and the final blend in November.

### TASTING NOTES

The 2013 Treana Chardonnay has a pale-straw color and aromas of candied pineapple, mandarin, stone fruits, and butterscotch. On the palate, vibrant fruit flavors of lemon curd, white peach compote, grilled pineapple and citrus are softened by creamy flavors of marzipan and crème brulee. A silky texture is complimented with mouthwatering acidity and a touch of toasted oak on the finish.

### TECHNICAL NOTES

Varietal: 100% Chardonnay

Appellation: Central Coast

Oak Program: 10% New French Oak

Alcohol: 14.5%

pH: 3.77

Total Acidity: 0.59g/100mL

Production: 7302 cases

Release Date: January 2015



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