

# Treana

## TREANA CHARDONNAY 2014

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 2014 Chardonnay experienced a relatively normal growing season. A dry, mild winter gave way to an early bud break to start off the growing season. Spring conditions were warm and windy, which resulted in a bit of shatter and a lighter than normal fruit set. Temperatures warmed up in late spring and were consistent all the way through September. This consistency brought an overall balance to the acidity and sugar levels, resulting in high quality fruit, but yields that were reduced by 20%.

### 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. 40% of the juice was barrel fermented while the other 60% was fermented in stainless steel. The initial blend aged for nearly 8 months in oak with the barrel fermented portion receiving 11 months of sur-lie aging just prior. During the first three months in barrel, the barrels were stirred monthly to add to the creamy nature of the wine. The initial blend was assembled in July of 2015 and the final blend in January 2016. 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 so well with the fruit and acidity of this wine.

### TASTING NOTES

**Color:** Straw colored with a silvery hue.

**Aroma:** Freshly baked apple pie crust, white peach, mandarin orange, and lemon peel, with crushed limestone, burnt sugar, crème brulee, and a touch of cinnamon.

**Palate:** Citrus fruits and racy acidity envelope the palate, while nuances of white peach, creamy caramel, and a silky vanilla note adds a seductive texture to this full-bodied chardonnay.

### TECHNICAL NOTES

**Varietal breakdown:** 100% Chardonnay

**Vintage breakdown:** 2014

**AVA:** 100% Central Coast (63.87% Paicines, 13.69% San Benito County, 13.57% Santa Barbara County, 8.87% Central Coast)

**Oak program:** 60% stainless steel fermentation 40% neutral American oak fermentation (sur-lie for 11 months, stirred for 3-4 months, topped in place). Initial blend racked together in July of 2015, 20% portion barreled down to 10% new French oak and 10% once used French oak for an additional 8 months.

Length of time in oak: 40% for 11 months, then 20% of total blend for 8 months

**Harvest dates:** September 2, 4, 10, 11 (2014)

**Filtration:** Crossflow

**Bottled:** March, 2016

**Production:** 8069 cases

**Total Acidity:** 0.61g tar/100mL

**pH:** 3.65

**Alcohol:** 14.5%

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