

# TREANA

## CHARDONNAY 2015

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

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. 85% of the juice was barrel fermented while the other 15% was fermented in stainless steel. The barrel fermented portion saw 11 months of sur-lie aging and during the first three months, the barrels were stirred monthly to add to the creamy nature of the wine. The initial blend was assembled in August of 2016 and the final blend in December 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 the wine.

### TASTING NOTES

**Color:** Bright, Straw-colored.

**Aroma:** Fresh apricot, white peach and nectarine with orange blossom, caramel and vanilla.

**Palate:** Crisp, bright entry highlighted by ripe tropical and citrus fruits. The mid-palate is clean with hints of guava, Mandarin orange, toasted caramel, and crème brûlée, while the long finish is marked by racy acidity and a chalky-minerality.

### TECHNICAL NOTES

**Varietal breakdown:** 89% Chardonnay, 7% Marsanne, 4% Viognier

**Vintage:** 2015

**AVA:** 100% Central Coast - 78% Paicines, 17% Los Alamos, 5% Santa Lucia Highlands

**Vineyard Sources:** Pebble Ridge, Pinnacle, Kick On Ranch, Mer Soleil

**Harvest dates:** 9/10-11, 9/14-17, 9/28/2015

**Sorting/De-stemming/Pressing:** Whole-cluster, Champagne style press

**Fermentation:** 85% Barrel, 15% Stainless Steel

**Oak Program:** 75% neutral American, 11% neutral French and 14% new French oak

**Length of time in oak:** 12 months

**Filtration:** Crossflowed

**Bottling Dates:** 2/1-2/3, 2017

**Production:** 9,226 cases

**Total Acidity:** 0.58g tar/100mL

**pH:** 3.79

**Alcohol:** 14.5%

AUSTIN HOPE

*Austin Hope*

COLLECTION

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