

TREANA

2017 CHARDONNAY

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 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase, we experienced very warm weather that affected berry growth on many varieties. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and higher fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics & quality.

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 65% of the juice was barrel fermented while the other 35% was fermented in stainless steel. The barrel fermented portion saw 9 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 June of 2018 and a portion was barrel-aged an additional month. 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

This full-bodied Chardonnay displays warm toasty notes of Caramel on the nose and through the pallet. The signature Treana flavors of crème brûlée & orange blossom are met with crisp acidity & chalky-minerality that finish with lingering hints of mandarin.



VARIETAL BREAKDOWN: 92% CHARDONNAY, 5% ROUSSANNE, 3% MARSANNE

VINTAGE BREAKDOWN: 2017

AVA: CENTRAL COAST

OAK PROGRAM: 80% NEUTRAL AMERICAN OAK, 20% NEW FRENCH OAK

TIME IN OAK: 10 MONTHS

FILTERED: CROSSFLOWED PRIOR TO BOTTLING

BOTTLED: 8/16/2018

PRODUCTION: 5,248 CASES

TA: 0.64

PH: 3.60

ALCOHOL: 14.50%