

TREANA

CABERNET SAUVIGNON 2014

Cabernet Sauvignon has long been part of the Hope Family's viticultural history. Growing up in his family's vineyards, Austin Hope has spent much of his life around the fabled varietal. Three important individuals would help mentor his character; Austin's father Chuck Hope and his uncle Paul paved the way for his future success, instilling in him life lessons of perseverance and determination, while winemaker Chuck Wagner taught him the nuances of crafting world-class Cabernet Sauvignon. As a TRIBUTE to the three men who helped influence his path, Austin Hope created Treana Cabernet Sauvignon – a wine that encapsulates the quintessential learning over the course of his career.

HARVEST NOTES

The 2014 vintage 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 harvest, vineyard lots were fermented individually in stainless-steel tanks for 14 to 20 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The varietals were aged separately for seventeen months in a combination of 30% new American oak and 70% once-used French oak barrels. The initial blend was assembled in the winter of 2015 and barrel-aged an additional three months. The wine was racked only twice during its cellar life, with the final racking occurring just prior to bottling.

TASTING NOTES

Appearance: Ruby black core with a ruby rim.

Aroma: Deep black fruits like boysenberry and blackberry, along with red fruit notes of pomegranate and red currant complemented with mulling spices, star anise, clove and sweet vanilla.

Palate: Intense, ripe fruit notes of black currant, blackberry, red cherry along with notes of tobacco leaf, roasted coffee, cocoa powder and a long oak-driven finish. Tannins are velvety and plush while the acidity makes the fruit vibrant, but well integrated.

TECHNICAL NOTES

Varietal breakdown: 85% Cabernet Sauvignon, 10% Merlot, 5% Syrah

Vintage breakdown: 2014

AVA: Paso Robles

Oak program: 70% 1x Used FO, 30% New AO

Harvest dates: October 2014

Filtration: Crossflow

Bottled: 9/17/2016

Production: 5,729 cases

Total Acidity: TA: 0.52g tar/100mL, pH: 3.85

Alcohol: 14.5%

