

TREANA

2016

CABERNET SAUVIGNON

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 learnings over the course of his career.

HARVEST NOTES

The anticipated El Niño gave us about eight inches of rain in Paso Robles, which was less than hoped for, but much needed after the four prior drought years. The rainfall had a positive effect on fruit quality and yields, specifically for the Rhône and Bordeaux varietals. In 2016, most varieties of grapes came in above average in terms of yield and quality, which was a welcomed surprise. The overall 2016 vintage delivered high quality fruit with above expectations on color and fruit intensity.

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 15 months in a combination of 23% new barrels and 11% once used, of which 77% was French and 23% American Oak. The initial blend was assembled in the winter of 2018 and aged an additional three months in 73% brand new oak and 22% once used, of which 96% was French and 4% was American Oak. The wine was racked only twice during its cellar life, with the final racking occurring just prior to bottling.

TASTING NOTES

APPEARANCE: Opaque, deeply colored purple black.

AROMA: Bold, muddled blackberry, ripe black currants, blueberry syrup, crushed violets, roasted coffee, sweet vanilla, caramel, and clove.

PALATE: Rich and palate coating, the intense black fruit flavors are marked by a distinctive toasted/smoky-oak. The tannins are moderate and velvety, and the acidity balances the richness of the wine, leading to a long oak-driven finish.



VARIETAL BREAKDOWN: 90% Cabernet Sauvignon, 10% Merlot, Petit Verdot, and Petite Sirah

VINTAGE BREAKDOWN: 2016

AVA: Paso Robles

OAK PROGRAM:

- Prior to blending: 15 months in 26% new, 11% once used oak - 77% French, 23% American oak
- After blending: 3 months in 73% new, 22% once used oak - 96% French, 4% American oak

HARVEST DATES: 10/5 - 10/30

FILTRATION: Crossflow

BOTTLED: March 29 - April 9, 2018

PRODUCTION: 10,075 cases

TOTAL ACIDITY: 0.58 g tar/100mL **PH:** 3.75

ALCOHOL: 14.5%

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