

# TREANA

## 2016 RED

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 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 Rhone 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. Carefully managed pump overs and extended macerations enhanced the extraction of color and tannin. The varietals were aged separately for sixteen months in French oak barrels, 50% of which were new or once used. The initial blend was assembled in the spring of 2018 and barrel-aged an additional two months. The wine was racked only twice during its cellar life, with the final racking occurring just prior to bottling.

### TASTING NOTES

The newest release of Treana Red is brooding with power and finesse. At first glance the deep burgundy core sets the stage for seductive aromas of cassis & elusive oak aromas that lead into flavors of rich vanilla, baking spices & black tea. Full bodied and rich with a beautifully balanced acidity, Treana Red will age gracefully for 10 -15 years.



**VARIETAL BREAKDOWN:** 75% CABERNET SAUVIGNON, 25% SYRAH

**VINTAGE BREAKDOWN:** 2016

**AVA:** PASO ROBLES

**OAK PROGRAM:** 50% NEW, 50% ONCE-USED FRENCH OAK

**TIME IN OAK:** 20 MONTHS

**FILTERED:** CROSSFLOWED PRIOR TO BOTTLING

**BOTTLED:** 8/22 – 8/23/2018

**PRODUCTION:** 7,578 CASES, 96 MAGNUM CASES

**TA:** 0.60

**PH:** 3.85

**ALCOHOL:** 15.00%