TREANA

2018 RED

STORY

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. These elements combine to create the perfect growing conditions for our grapes.

HARVEST NOTES

The 2018 growing season gave us near-normal rainfall and mild conditions through spring with only a few weeks of exception. July brought a short period of very warm weather that slowed vine growth and berry sizing. Fortunately, moderate weather for the remainder of the growing season enabled vines to thrive. Leading up to harvest, the vines slow berry maturity was ideal for "hang time" resulting in predicted yields, high fruit quality with amazing color and structure.

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 19 months in French oak barrels, 50% of which were once used. The initial blend was assembled in late spring of 2020 and barrel-aged an additional 4 months in 75% new and 25% once used oak. The wine was racked only twice during its cellar life, with the final racking occurring just prior to bottling.

TASTING NOTES

Our flagship, Treana Red blend has a storied history of being a robust wine with grace and finesse. This wine possesses a brooding richness in color and aromatics. On the nose, cassis, dark ripe fruit, and clove are met with warm vanilla. As the aromas continue to the pallet, flavors of baked berry cobbler, freshly grated cinnamon, toasted caramel and a touch of zesty acidity balances the richness to create an experience unique to Treana Red.



VARIETAL(S): 75% Cabernet Sauvignon, 25% Syrah

AVA: Paso Robles

HARVEST DATE: : 10/18/2018 - 11/8/2018

OAK PROGRAM: 50% once used & 50% neutral / 75% new & 25% once used French Oak

TIME IN OAK: 22 months

ALCOHOL: 15 %

PASO ROBLES DEFINED