

TREANA^WHITE

2007

Treana White is a Rhône-style blend of Viognier and Marsanne, two varieties that thrive in California's Central Coast, which continue to evolve with the establishment of vineyards planted to Rhône varieties. This growing region is greatly influenced by the maritime breezes off the Pacific Ocean.

The early months of 2007, so important to the fruit quality, began cooler than usual. This normally suggests a later harvest, but as we progressed into summer, a substantial warming trend brought our temperatures more in line with yearly averages and our harvest tracked right on time, beginning in early October. Although the weather did cause our yields to be slightly less than average, this gave us a higher concentration of flavors.

Our 2007 Treana White displays the elegant varietal characteristics of Viognier and Marsanne; vibrant floral aromas of citrus blossom and jasmine are followed by ripe stone fruit flavors, hints of pear, pineapple and honey overtones. Solid minerality lends complexity and structure. The mouth feel is full, while bright acidity cleans the palate and offers ease and versatility to food-pairing. A wine of excellent balance and complexity, the 2007 Treana White will age beautifully over the next decade.

TECHNICAL NOTES:

Blend: 53% Viognier and 47% Marsanne

Soil Type: Arroyo Seco gravelly loam and sandy clay loams

Harvest Dates: Early October – mid November at 25.2 – 26.2° brix

Winemaking: After whole-cluster pressing, the juice was cooled to 35° F to allow solids to settle, and then barreled down in 75% neutral French oak. 10% was fermented in stainless steel in order to retain the high-toned flavors characteristics. Treana White is aged 8 months in barrel and blended three months prior to bottling.

Winemaker: Austin Hope



HOPEFAMILYWINES

P.O. Box 3260 Paso Robles, CA 93447 p: 805-238-6979 f: 805-238-4063
www.hopefamilywines.com

