

Treana

2012 TREANA WHITE

2012 Treana White is an equal blend of Marsanne and Viognier. These two varieties, indigenous to the Rhône Valley in France, prosper in California's Central Coast. The Hope family helped pioneer the now-thriving category of California white Rhône blends with the release of the 1996 Treana White.

HARVEST NOTES

The 2012 Monterey County harvest was of exceptional quality. Consistent temperatures in the 70's without any heat spikes allowed for optimum hang time. These ideal conditions produced beautiful, well-balanced fruit.

WINEMAKING NOTES

After whole-cluster pressing, the juice was cooled to 35° F to allow the solids to settle. Once cooled, 75 percent of the juice was transferred to French oak barrels for fermentation. Ten percent of the oak is new (Marsanne only utilizes neutral oak). The wine was then aged on its lees for nine months. The remaining 25 percent was fermented and aged in stainless steel tanks and then blended with the barrel-aged wine the summer of 2013.

TASTING NOTES

The 2012 Treana White is pale golden in color, and exhibits vibrant aromas of pear, kiwi, Meyer lemon, white flower and cashew. On the palate the wine has a lush mouthfeel and flavors of pineapple, melon and peach with hints of butterscotch. A bright and invigorating acidity lingers on the finish.

TECHNICAL NOTES

Blend: 50% Marsanne, 50% Viognier
Harvest Dates: Marsanne: 9/18-9/25/2012, Viognier: 10/1-10/19/2012
Appellation: Central Coast
pH: 3.76
Total Acidity: 0.69 g/100mL
Alcohol: 14.50%
Production: 4,379 cases




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