

# TREANA

## BLANCS de BLANCS - CUVÉE 4

Treana is rooted in the Hope family's Paso Robles heritage, dating back to the inaugural vintage of 1996. Treana's trio of natural elements—the soil of the vineyards, the warm sun that nurtures, and the cooling Pacific breeze—creates the perfect balance for our wine.

### HARVEST NOTES

The 2022 growing season was slightly warmer than average. While generally mild in spring with few frost events, the summer months were mild with unusually long heat events lasting five to seven days. Veraison was fairly mild and berries quickly matured. Early September saw very warm temperatures for an extended period. This rapidly increased brix and grapes were harvested about a week earlier than normal.

### VINEYARD NOTES

For our Blanc de Blancs, we've selected a unique Chardonnay clone known as the Rued clone, or "Chardonnay Musqué," renowned for its high-toned floral aromatics and rich, lush mouthfeel. The fruit is sourced from a secluded, wind-sheltered canyon in the Santa Maria Valley AVA of Santa Barbara County, where sandy to sandy-loam soils provide ideal conditions for vine health. During the growing season, morning fog lifts earlier here than in the surrounding valley, creating optimal growing conditions.

### WINEMAKING NOTES

After harvest, the Chardonnay grapes were whole-cluster pressed and transferred to stainless steel tanks to settle at 30°F. The clarified juice was then racked off its heavy lees into a mix of French oak barrels (25% Once Used, 55% Twice Used and 20% Neutral) for fermentation. In January 2023, select lots were carefully chosen and blended to craft the final cuvée.

Following heat and cold stability, the wine was filtered and bottled under crown caps for tirage in mid-February 2023. Produced using the traditional méthode champenoise, the wine underwent secondary fermentation in bottle, then aged gracefully on its lees for six months. Riddling took place in early June 2025 to guide the lees into the neck of the bottle. After a brief chilling period, each bottle was disgorged, dosage was added, and the wine was finished with corks and final packaging.

### TASTING NOTES

Aromas of honeysuckle and passion fruit are layered with a touch of brioche. The palate is vibrant and textured, showcasing flavors of apricot, d'anjou pear and fuji apple with a subtle nuttiness, all supported by a bright acidity and a clean finish.

### TECHNICAL NOTES

VARIETAL(S): 100% Chardonnay

AVA: Santa Barbara County

HARVEST DATE: 8/17/2022

OAK PROGRAM: 25% 1x Used, 55% 2x Used and 20% Neutral French Oak

TIME IN OAK: 6 Months

TIME IN TIRAGE: 28 Months

ALCOHOL: 12.00%

TOTAL ACIDITY: 0.69 tartaric/100mL

pH: 3.18

DRINKING WINDOW: 2025 - 2033