TREANA

BLANC DE BLANCS – CUVÉE 5

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

We have sourced a special clone of Chardonnay for our Blanc de Blancs. The Rued clone, also known as the "Chardonnay Musqué", produces high-toned floral aromatics and a rich, lush mouthfeel. Located in an isolated, wind protected canyon in the Santa Maria Valley AVA, Santa Barbara County, this vineyard is planted in sandy-to-sandy-loam soils. During the growing season, morning fog burns off earlier than in the valley, allowing for perfect growing conditions.

WINEMAKING NOTES

After harvesting, Chardonnay grapes were whole cluster pressed into stainless steel tanks for settling at 30 degrees. The juice was then racked off its heavy lees into 25% 1x Used, 55% 2x Used and 20% Neutral French Oak barrels for fermentation. Select Chardonnay lots were narrowed down, and a blend was assembled in January of 2023. Following heat and cold stability, the wine was filtered and bottled with crown caps for tirage in mid-February of 2023. This wine was made using the Méthode Champenoise technique, where a secondary fermentation was slowly completed in bottle, and the sparkling wine was able to age on its lees for 6 months. Riddling occurred in early August of 2026 to allow the lees to slip down to the neck of the bottle. After a short period of chilling, the individual bottles were disgorged, the dosage was added, and the bottles received their corks among other finish packaging.

TASTING NOTES

The nose opens with bright, juicy mandarin orange and crisp green apple, layered with delicate florals, subtle nuttiness, and a touch of flinty minerality. The palate reveals notes of bright apricot, persimmon, and fresh lemon zest, balanced by vibrant acidity that brings a beautiful energy to every sip. Clean, crisp, and beautifully refreshing, with a bright, elegant finish.

TECHNICAL NOTES

VARIETAL(S): 100% Chardonnay
AVA: Santa Barbara County
HARVEST DATE: 8/17/2022
OAK PROGRAM: 25% Once Used FO, 55% Twice Used FO and 20% Neutral French Oak
TIME IN OAK: 6 Months
TIME IN TIRAGE: 43 Months
DISCORGE DATE: 9/8/2026
ALCOHOL: 12.00%
pH: 3.18
TOTAL ACIDITY: 0.69 g tartaric/100mL