

TREANA

2020 BLANC

Treana is the sum of elements that influence our wines; the land that our families farm, the warm California sun that nurtures, and the cooling ocean breeze that balances.

HARVEST NOTES

We source our white Rhône varietals from the northern end of Monterey County, Central Monterey County and our estate vineyard in the Templeton Gap district. All are very different microclimates but have commonality: cooler temperatures and maritime breezes. The 2020 seasonal was quite typical through spring. Summer brought warm days with intermittent heatwaves. This pattern extended into fall which helped in berry maturity, ripening and golden skins, giving concentrates flavors and mouthfeel to the blend.

WINEMAKING NOTES

The grapes for the 2020 Treana Blanc were whole-cluster pressed and the juice was chilled to 35 F to allow the solids to settle. Once settled, the juice was transferred to French oak barrels for fermentation, of which 50% were twice used, 25% were once used, and 25% were neutral. The wine aged on its lees for nearly fourteen months before being blended in early January of 2022. The blend aged together for another month until bottling in late February of 2022.

TASTING NOTES

Treana Blanc is a luscious full bodied Rhone blend with aromas of white peach and apricot. The aromas explode onto the palette and intertwine beautifully with lemon zest and fresh orange blossom flavors. The rich and oily mouth feel weights the wine through the long creamy finish. A bright splash of acid balances this well rounded white wine.



VARIETAL(S): 67% Viogner, 27% Marsanne, 6% Roussanne

AVA: Central Coast

HARVEST DATE: 9/21, 9/30, 10/5, 10/22/2020

OAK PROGRAM: 14 months 50% 2x used, 25% 1x used, 25% neutral separately, 1 month as a blend

TIME IN OAK: 15 months

ALCOHOL: 14.5 %

PASO ROBLES DEFINED

1585 LIVE OAK ROAD, PASO ROBLES, CA 93446 P:805.238.4112 WWW.HOPEFAMILYWINES.COM