



## WHITE 2009

2009 Treana White is an equal blend of Viognier and Marsanne. 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. The majority of the fruit in this blend is from the Santa Lucia Highlands, which benefits from the cooling breezes coming off of Monterey Bay.

### HARVEST NOTES

Monterey County experienced a dry year in 2009, its fourth straight year of less than average rainfall. Warmer than usual spring weather was the catalyst for an early bud break. Upon fruit set, a moderate and long growing-season began, allowing ample time for the grapes to retain natural flavors and acids. Crop yields were right on average, making 2009 a typical cool climate vintage. Early October rains briefly stalled harvest, but quickly dried out, allowing grape picking to finish by the end of the month.

### WINEMAKING NOTES

After whole-cluster pressing, the juice was cooled to 35° F to allow the solids to settle. 75% 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% was fermented and aged in stainless steel and then blended with the barrel-aged wine two months prior to bottling.

### TASTING NOTES

The 2009 Treana White displays an opulent golden-straw hue and intense aromatic qualities. Aromas of honeysuckle, pineapple, Meyer lemon and orange oil meld with notes of wet stones. The soft entry unfolds into rich flavors of blood orange, peaches, sweet cream and subtle hints of dried herbs and finely ground white pepper. The long, well-balanced finish is matched by a satisfying acidity that leaves the palate thirsty for its next sip. Due in part to the ageability of Marsanne, Treana White has a trusted history of aging 10+ years.

### TECHNICAL NOTES

Blend:	50% Marsanne, 50% Viognier
Harvest Dates:	Sept. 21 – Oct. 26
Appellation:	Central Coast
Production:	10,500 six-bottle cases

