



Treana Red is a Proprietary blend of predominately Cabernet Sauvignon, Merlot, and Syrah. Barrel aged 14 months in French oak, 40% of which is new; this wine shows deep plum color with excellent clarity. The wine is full-bodied, with an abundance of deep, briary, wild black fruits, anise, and leather aromas. The finish is long and warm with undertones of fruit and spice

1999 TREANA RED

The Hope Family has been farming in Paso Robles for more than 20 years. When they arrived in this undiscovered land, they planted apples and grapes. Little did they know that the rolling, oak-studded terrain of Paso Robles would one day become viticultural terroir of importance, showing strong potential to be the top region within the entire Central Coast in terms of quality red wine.

Gone are the apples and original vineyards. Today the Hopes cultivate mature vineyards of the varietals best suited to their area; Cabernet Sauvignon, Syrah, Merlot, Petite Sirah, and Mourvedre. Vine density has been increased and the vines are asked to produce very little fruit. The terroir of this domain expresses a special regional character regardless of the varietals planted, the expression of Paso Robles is there: spice, licorice and berry in the nose and soft textures and silky tannins in the palate. The blend of Treana Red Table Wine is proprietary.

The wine is full-bodied, with an abundance of deep, briary, wild black fruits, anise and leather aromas. Fine, grainy tannins, which reflect the distinct vineyard soils of Paso Robles, give a well-defined, yet subtle texture to the mouth. The finish is long and warm with undertones of fruit and spice. Says winemaker Austin Hope, "I believe this wine is best enjoyed in its youth with a wide range of cuisine. For cellaring purposes, this wine is best four to seven years from vintage date."

1999 Red Table Wine Technical Data and Tasting Notes

Harvest dates: September 20 - October 15
 Barrel aging: 14 months in French oak, 40% of which is new
 Varietals: Cabernet Sauvignon, Syrah, Merlot, Petite Sirah, Mourvedre



Murcia al Vino AKA Drunken Goat

Country: Spain Region: Murcia Milk: Goat Rind: Violet rind
Consistency: Semi-soft Taste: Mild, creamy, finishing as tangy, sweet and fruity

From the village of Jumilla in the Murcia region of Spain, Drunken Goat is a semi-soft artisan goat cheese with a smooth violet rind which has been soaked in Double Pasta wine for 48-72 hrs. Aged about 75 days, it has a sweet, smooth flavor. This cheese is a very difficult cheese to find.

This region has a rich variety of grasses, shrubs, and wild herbs on which the goat's graze to give the cheese a distinctive taste and aroma. The unique feature of this cheese is that it is washed in red wine during ripening. The wine deeply tints the cheese, giving the rind its characteristic burgundy color and imparting a strong floral bouquet. This cheese is a real gem. It not only has a bold, delicious flavor, it has the intoxicating aroma of a good bottle of wine.