## Dragonette Cellars 2007 MJM

BLEND COMPOSITION: 96% SYRAH, 3% GRENACH, AND 1% VIOGNIER

THE NAME "MJM":

This wine is dedicated to our wives, partners, and co-conspirators Mitchi, Jen, and Michelle.

**VINEYARD SOURCES:** 

SHADOW CANYON VINEYARD, YORK MOUNTAIN, PASO ROBLES

Clones: 470 and Estrella Average Yield: 1.1 TPA

WATCH HILL VINEYARD, LOS ALAMOS, SANTA YNEZ VALLEY

CLONE: 7

AVERAGE YIELD: 1.47 TPA

DEMETRIA VINEYARD (BIODYNAMIC), FOXEN CANYON, SANTA YNEZ VALLEY

FORMERLY KNOWN AS ANDREW MURRAY VINEYARD (PLANTED IN 1990)

Clones: 383, Estrella, and Durrell

AVERAGE YIELD: 1.22 TPA

## VINEYARD AND WINEMAKING NOTES:

The 2007 MJM is a barrel select blend of our finest Rhone vartietal wines. It is a blend of clones from several well-known vineyards including Shadow Canyon (in the cool York Mountain AVA west of Paso Robles), Watch Hill, and the biodynamic Demetria Estate (Formerly known as Andrew Murray Vineyard).

The 2007 Syrah was hand harvested, field sorted by the proprietors themselves and then rushed to the winery for careful sorting—both cluster and berry. The fruit was 100% destemmed and fermented in individual lots. We cold soaked the grapes for 5-10 days, then fermented the grapes, largely with native yeasts, for approximately 14 days, utilizing a combination of pumpovers and hand punchdowns to extract maximum flavor, complexity and balancing structure. After fermentation was complete, the wines were basket pressed and transferred to barrel by gravity.

We aged the wine on its lees in carefully selected French oak barrels from several coopers (60% new) for 30 months before bottling the wine unfined and unfiltered.

BOTTLED Unfined and Unfiltered on March 26<sup>th</sup>, 2010

Ассонов: 14.5%

Cases Produced: 100

SUGGESTED RETAIL PRICE: \$50.00