

# DRAGONETTE CELLARS



## 2008 MJM



### COMPOSITION:

92% SYRAH  
6% GRENACHE  
1% MOURVEDRE  
1% VIOGNIER

### VINEYARDS AND CLONES:

#### SYRAH

49% SHADOW CANYON (ER/470)  
37%: PADEREWSKI (877/174)  
14%: LOS TRES BURROS (877)

#### GRENACHE

WATCH HILL (GRENACHE NOIR)

#### VIOGNIER

REFUGIO RANCH (VIOGNIER 1)

#### MOURVÈDRE

McGINLEY VINEYARD (369)

### AVERAGE YIELD:

1.1 TO 2.1 TONS PER ACRE

### HARVEST DATES:

SEPT 22 TO OCTOBER 22

### APPELLATION:

CALIFORNIA

### FERMENTATION:

1.5 TON OPEN TOP FERMENTERS  
PUMPOVERS AND PUNCHDOWNS

### AGING:

26 MONTHS IN FRENCH OAK  
86% NEW

ALCOHOL: 15.3%

CASES PRODUCED: 175

SUGGESTED RETAIL: \$54

### PHILOSOPHY

WE ARE COMPLETELY HANDS-ON IN OUR WINEMAKING AND VITICULTURE, AND TO THAT END WE HAVE NO EMPLOYEES. WE PERFORM ALL VINEYARD AND CELLAR DECISIONS OURSELVES. WE ARE ALSO COMMITTED TO PER ACRE FARMING IN MOST CASES, SO THAT WE CAN CONTROL YIELDS, MANAGE THE CANOPY AND PICK GRAPES AT MAXIMUM FLAVOR AND BALANCE.

WE BELIEVE THAT SYRAH IS ONE OF THE GREAT RED WINE GRAPES OF THE WORLD, PARTICULARLY WELL-SUITED TO COOLER AREAS IN SANTA BARBARA COUNTY AND PASO ROBLES. WE BLEND THE HEARTY, HEADY SYRAH WITH ITS PERFECT PARTNERS, RHONE VARIETALS, GRENACHE, MOURVÈDRE AND VIOGNIER TO ADD DEPTH AND LAYERS OF COMPLEXITY.

MJM IS OUR SIGNATURE RHONE-STYLED RED BLEND THAT WE NAMED IN HONOR OF OUR WIVES AND CO-CONSPIRATORS IN THIS VENTURE, MITCHI, JEN AND MICHELLE.

### THE VINEYARDS

#### SHADOW CANYON, LOS TRES BURROS, & PADEREWSKI

2008 MJM IS COMPRISED OF SYRAH GRAPES FROM SEVERAL COOLER CLIMATE VINEYARDS: LOS TRES BURROS IN LOS ALAMOS VALLEY, SHADOW CANYON VINEYARD IN YORK MOUNTAIN, AND PADEREWSKI VINEYARD IN WEST PASO ROBLES. THESE SPECTACULAR, ULTRA LOW-YIELDING VINEYARDS PRODUCED GRAPES OF INCREDIBLE DEPTH AND INTENSITY.

### THE VINTAGE

2008 WAS MARKED BY A PUNISHING EARLY FROST WHICH LOWERED YIELDS SIGNIFICANTLY. THE VINTAGE WAS GENERALLY COOL WITH ONLY SHORT PERIODS OF INTENSE HEAT AND A LONG COOL SEPTEMBER. OUR LOW YIELD PHILOSOPHY WAS EXTREMELY HELPFUL IN 2008 AS RIPENING LESS FRUIT IS CRITICAL IN COOL YEARS. THE GRAPES FOR THE 2008 MJM WERE HAND HARVESTED AND SORTED IN THE COOL EARLY MORNING HOURS THROUGHOUT LATE SEPTEMBER AND MID OCTOBER.

### WINEMAKING

DUE THE INCREDIBLE INTENSITY OF THESE GRAPES WE FELT IT APPROPRIATE TO AGE THEM FOR AN EXTENDED PERIOD IN A SIGNIFICANT PERCENTAGE (APPROX. 86%) OF NEW FRENCH OAK BARRELS AND PUNCHEONS (COOPERS: SYLVAIN, ERMITAGE, RADOUX, SEGUIN MOREAU). EACH LOT WAS FERMENTED AND AGED SEPARATELY FOR 22 MONTHS BEFORE BEING SELECTED FOR THE MJM BLEND. THE WINES WERE THEN BLENDED (INCLUDING ADDITIONAL VARIETALS) AND AGED 4 ADDITIONAL MONTHS BEFORE BOTTLING WITHOUT FINING OR FILTRATION.

### PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS