

# DRAGONETTE CELLARS



2009 MJM



## COMPOSITION

91% SYRAH  
5% GRENACHE  
3% MOURVEDRE  
1% VIOGNIER

## VINEYARDS

22% THOMPSON  
22% LOS TRES BURROS  
22% SHADOW CANYON  
11% HARRISON CLARKE  
10% STOLPMAN  
10% WATCH HILL  
3% MCGINLEY (MOURVEDRE)

## CLONES (SYRAH)

470, 877, 7 & ESTRELLA RIVER

## YIELD INFORMATION

1.1 TO 2.5 TONS PER ACRE  
1.62 AVERAGE TPA

## HARVEST DATES

SEPT. 28TH TO NOV. 3RD

## APPELLATION

CENTRAL COAST

## FERMENTATION

1.5 TON, OPEN TOP FERMENTERS  
NATIVE AND COMMERCIAL YEASTS

## AGING

33 MONTHS IN FRENCH OAK,  
78% NEW

ALCOHOL: 14.9%

CASES PRODUCED: 225

SUGGESTED RETAIL: \$58

## PHILOSOPHY

MJM IS OUR SIGNATURE, SYRAH-BASED BLEND, NAMED IN HONOR OF OUR WIVES AND CO-CONSPIRATORS IN THIS VENTURE, MITCHI, JEN AND MICHELLE. WE FEEL THAT SYRAH FROM COOLER SITES IN SANTA BARBARA AND PASO ROBLES MAKE WINES OF EXTRAORDINARY DEPTH, AROMATIC COMPLEXITY, ELEGANCE AND LONGEVITY, ON PAR WITH THOSE FROM THE GREAT GROWING REGIONS OF THE WORLD. WE PURCHASE FRUIT FROM RENOWNED SITES ON ACREAGE CONTRACTS SO WE MAY DICTATE FARMING, LIMIT YIELDS AND HARVEST SELECTIVELY, RESULTING IN GRAPES OF INTENSITY AND BALANCE.

## THE VINEYARDS

**THOMPSON** - LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY

STEEP ROLLING HILLS, SHALE SOILS, AND PERFECT SOUTHERN EXPOSURE, WITH COOL OCEAN INFLUENCES GIVE SPICY, INTENSE FRUIT AND SOLID STRUCTURE.

**LOS TRES BURROS** - LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY

ISOLATED ON WILD, ROLLING HILLS, WITH THIN SOILS, THE VINES HERE ARE NATURALLY LOW YIELDING, PROVIDING SPICY, INTENSE SYRAH.

**SHADOW CANYON** - YORK MOUNTAIN AVA, FAR WEST SIDE PASO ROBLES

A STEEP, HIGH ELEVATION SITE WITH ROCKY SHALE SOILS AND COOL OCEAN BREEZES AND FOG GIVE POWERFUL FRUIT FLAVORS WITH FRESH MINERALITY.

**HARRISON CLARKE** BALLARD CANYON AREA OF SANTA YNEZ VALLEY

THIN SOILS COVER PURE LIMESTONE ON THIS STEEP, DRAMATIC, LOW YIELDING SITE, GIVING TINY BUNCHES OF SUPER INTENSE, STRUCTURED FRUIT.

**STOLPMAN** - BALLARD CANYON AREA OF SANTA YNEZ VALLEY

ROLLING HILLS OF CLAY LOAM, UNDERPINNED WITH LIMESTONE PRODUCE LOW YIELDS OF SPECTACULARLY DARK AND INTENSE FRUIT.

**WATCH HILL** - LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY

SAND AND CLAY LOAM SOILS AND HILLSIDE EXPOSURE PROVIDES GRAPES WITH STUNNING COLOR AND AROMATICS.

## THE VINTAGE

2009 WAS A CLASSIC COOL CLIMATE YEAR, PUNCTUATED BY AN EARLY SEPTEMBER HEAT WAVE WHICH BLASTED OVERLY EXPOSED VINEYARDS. CAREFUL CANOPY MANAGEMENT WAS CRITICAL TO PROTECT THE CROP FROM SUNBURN. AFTER A MID SEPTEMBER RAIN STORM, OCTOBER WAS SUNNY AND COOL, WITH PLENTY OF LIGHT, ALLOWING SLOW BUT DETERMINED RIPENING. THE GRAPES WERE CAREFULLY HARVESTED IN LATE SEPTEMBER TO EARLY NOVEMBER IN SEVERAL PASSES.

## OUR WINEMAKING

WE HARVESTED EACH BLOCK IN THE COLD MORNING HOURS, PERSONALLY HAND SORTING IN THE FIELD. THE GRAPES WERE DESTEMMED WITHIN HOURS THEN COLD SOAKED FOR 5-7 DAYS, BEFORE FERMENTATION, LARGELY WITH NATIVE YEASTS. PUMPOVERS, PUNCHDOWNS AND DELESTAGE WERE USED TO GENTLY EXTRACT FLAVOR, WHILE MANAGING TANNINS. AT DRYNESS, THE WINES WERE TRANSFERRED TO OAK BARRELS (78% NEW) AND AGED FOR 22 MONTHS, WITH MINIMAL RACKING. WE PAINSTAKINGLY SELECTED INDIVIDUAL BARRELS FOR THIS WINE, WHICH WAS THEN BLENDED AND PUT BACK DOWN TO BARREL FOR AN ADDITIONAL 11 MONTHS BEFORE BEING BOTTLED UNFILTERED.

## PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

PO Box 1932 · SANTA YNEZ · CA · 93460 · 805.688.8440 · 805.558.3215(FAX)  
EMAIL: [INFO@DRAGONETTECELLARS.COM](mailto:INFO@DRAGONETTECELLARS.COM) WEB: [DRAGONETTECELLARS.COM](http://DRAGONETTECELLARS.COM)