# DRAGONETTE CELLARS



# 2010 GRENACHE MOURVEDRE SYRAH SANTA BARBARA COUNTY



#### **COMPOSITION**

55% Grenache 36% Mourvedre 9% Syrah

#### **VINEYARDS**

55%: Thompson 36%: McGinley 9%: Watch Hill

#### **APPELLATION**

Santa Barbara County

### **AVERAGE YIELD (TPA)**

Grenache 2.4, Mourvedre 2.7, Syrah 1.6

#### **HARVEST DATES**

Grenache - November 19 Mourvedre - November 5 Syrah - October 29

#### **FERMENTATION**

1.5 ton, open top fermenters 18% Whole Clusters (GR)

#### **AGING**

16 months in French Oak 500L puncehons & barriques 20% New

#### **BOTTLED**

January 12, 2012 Unfined and unfiltered

ALCOHOL: 14.0%

**CASES PRODUCED: 260** 

**SUGGESTED RETAIL: \$38** 

#### **PHILOSOPHY**

We believe that the vineyards of Santa Barbara County are uniquely well-suited for Rhone varieties of Grenache, Mourvedre and Syrah. Warm, sunny days, cool nights and a long growing season result in wines that balance power, intensity and elegance. We carefully select distinct vineyard sites and farm them to suit their soils and climate, before harvesting for flavor and balance.

#### THE VINEYARDS

#### **THOMPSON**

The most prominent vineyard in the Los Alamos Valley, Thompson has been long prized for its steep rolling hills, sandy shale soils and perfect southern exposure. Cooling ocean influences come from proximity to Santa Maria and the Santa Ynez Valley, which allow grapes to ripen slowly. Thompson grapes display intense fruit flavors yet maintain solid structure and acidity.

#### McGinley

A glorious site in the happy canyon area of eastern Santa Ynez Valley, with hillside blocks of late ripening Mourvedre grown on thick clay loam soils, carefully tended for low yields.

#### WATCH HILL

Los Alamos Valley of Santa Barbara County

This hillside vineyard features a mix of sand and clay soils and provides grapes with stunning color and aromatics.

#### THE VINTAGE

2010 was a historically cold year. After a fairly healthy crop set, we had an extraordinarily cool spring and summer, with mid-summer highs often in the 60's. The lack of heat required careful canopy and crop management, as only blocks with balanced amounts of fruit could sufficiently ripen, and open canopies were required to maximize what little heat was available. In September and October alternating periods of heat and rain required careful attention to the vines, which remained healthy, permitting a long slow ripening into late October and November. The vintage ultimately produced wines of exuberant fruit flavors, in a forward, yet balanced style.

#### **OUR WINEMAKING**

We personally hand sorted the fruit in cool early morning picks. Within hours, we processed the fruit; a portion of the whole clusters was placed directly into 1.5 ton fermenters, and the rest was destemmed, leaving whole berries. The fruit was cold soaked for for 5-10 days, then fermented, largely with native yeasts, using a combination of pumpovers and punchdowns to gently extract maximum flavor and complexity. At dryness, the wines were pressed to barrels and puncheons and aged on their lees for 16 months.

## PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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