

# DRAGONETTE CELLARS



2010 MJM



## COMPOSITION, VINEYARDS AND CLONES

### SYRAH (92%)

32% STOLPMAN (ESTRELLA)  
19% HARRISON CLARKE (ESTRELLA)  
19% JOHN SEBASTIANO (383)  
12% THOMPSON (ESTRELLA)  
10% SHADOW CANYON (470)

### GRENACHE (4%)

THOMPSON (GRENACHE NOIR)

### MOURVEDRE(3%)

JACK MCGINLEY

### VIOGNIER(1%)

STOLPMAN

### AVERAGE YIELD

1.69 TONS PER ACRE

### HARVEST DATES:

OCTOBER 7 TO NOVEMBER 15

### APPELLATION:

SANTA YNEZ VALLEY

### FERMENTATION:

1.5 TON OPEN TOP FERMENTERS  
PUMPOVERS AND PUNCHDOWNS

### AGING:

22 MONTHS IN FRENCH OAK  
37% NEW

ALCOHOL: 15.2%

CASES PRODUCED: 225

SUGGESTED RETAIL: \$58

## PHILOSOPHY

MJM IS OUR SYRAH-BASED, SIGNATURE RHONE-STYLED RED BLEND, NAMED IN HONOR OF OUR WIVES AND CO-CONSPIRATORS IN THIS VENTURE, MITCHI, JEN AND MICHELLE. SYRAH IS PRIZED FOR ITS DEPTH, AROMATIC COMPLEXITY, ELEGANCE AND LONGEVITY. WE SOURCE OUR SYRAH FROM EXCEPTIONAL SITES IN THE COOLER PORTIONS OF SANTA BARBARA AND SAN LUIS OBISPO COUNTIES. THE LONG COOL GROWING SEASON AND OUR METICULOUS PER ACRE FARMING FOR LOW YIELDS, RESULT IN GRAPES OF GREAT INTENSITY, COMPLEXITY AND BALANCE. WE BLEND SMALL PORTIONS OF GRENACHE, MOURVEDRE AND VIOGNIER FOR AROMATIC AND FLAVOR COMPLEXITY.

## THE VINEYARDS

**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.

**JOHN SEBASTIANO** - STA. RITA HILLS, SANTA YNEZ VALLEY

A DRAMATICALLY STEEP SITE COOLED BY OCEAN FOG AND HIGH WINDS.

**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.

**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.

**SHADOW CANYON** - YORK MOUNTAIN, WESTERN PASO ROBLES

STEEP, ROCKY SOILS PROVIDE INTENSE, MINERAL-DRIVEN FRUIT.

## THE VINTAGE

2010 WAS A HISTORICALLY COLD YEAR. AFTER A FAIRLY HEALTHY CROP SET, WE HAD AN EXTRAORDINARILY COOL SPRING AND SUMMER. 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 SMALL SHOWERS KEPT THE VINES SLOWLY RIPENING INTO LATE OCTOBER AND NOVEMBER. THE VINTAGE ULTIMATELY PRODUCED WINES OF EXUBERANT FRUIT FLAVORS, IN A FORWARD, YET BALANCED STYLE.

## 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 5-10 DAYS, BEFORE FERMENTATION COMMENCED, LARGELY WITH NATIVE YEASTS. WE USED A COMBINATION OF PUMPOVERS, PUNCHDOWNS AND DELESTAGE TO GENTLY EXTRACT MAXIMUM FLAVOR, WHILE MANAGING TANNINS. AT DRYNESS, WE TRANSFERRED THE WINES TO OAK BARRELS AND 500L PUNCHEONS (37% NEW) AND AGED THE WINES FOR 22 MONTHS, WITH MINIMAL RACKING. THE FINAL BLEND WAS DERIVED BY WAY OF PAINSTAKING TASTING AND SELECTION AND WAS BOTTLED UNFILTERED.

## PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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