

# DRAGONETTE CELLARS



## 2010 SAUVIGNON BLANC, "LONG-AGED", HAPPY CANYON



*Happy Canyon of Santa Barbara*

### COMPOSITION

100% SAUVIGNON BLANC

### VINEYARDS

50% GRASSINI FAMILY  
50% VOGELZANG

### CLONES

1 AND MUSQUE

### AVERAGE YIELD

3.2 TONS PER ACRE

### HARVEST DATES

SEPT 13<sup>ND</sup> TO SEPT 23<sup>TH</sup>

### APPELLATION

HAPPY CANYON OF  
SANTA BARBARA

### FERMENTATION

100% BARREL FERMENTED IN  
3 TO 7 YEAR OLD FRENCH OAK.

### AGING

18 MONTHS (11 ON THE LEES)  
OCCASIONAL BÂTONNAGE

### BOTTLED

MARCH 8, 2012

ALCOHOL: 13.8%

CASES PRODUCED: 50

SUGGESTED RETAIL: \$35

### PHILOSOPHY:

WE BELIEVE THAT SAUVIGNON BLANC IS ONE OF THE GREAT WHITE WINE GRAPES OF THE WORLD, AND WE AIM TO PRODUCE REFERENCE POINT WINES FROM THIS VARIETAL. WE HAVE SELECTED TWO VINEYARDS FROM THE HAPPY CANYON AREA, IN THE EASTERN PART OF THE SANTA YNEZ VALLEY, FROM WHICH TO SOURCE EXCEPTIONAL SAUVIGNON BLANC. THE UNIQUE SOILS AND CLIMATE - WARM TO HOT DAYS AND COOL NIGHTS - PROVIDE PERFECT GROWING CONDITIONS, ALLOWING THE GRAPES TO FULLY RIPEN, WHILE SUFFICIENT ACIDITY IS RETAINED. THIS BOTTLING IS A SELECTION OF TWO UNIQUE AND EXPRESSIVE BARRELS WHICH WE FELT HAD THE FLAVOR PROFILE AND STRUCTURE TO REPAY EXTENDED BARREL AGING.

### THE VINEYARDS:

#### GRASSINI FAMILY VINEYARD & VOGELZANG VINEYARD

THESE EXTRAORDINARY PROPERTIES ARE LOCATED IN THE HEART OF HAPPY CANYON AND ARE METICULOUSLY FARMED FOR LOW YIELDS AND HIGH QUALITY. WE PURCHASE THESE GRAPES ON A PER ACRE BASIS, AND THEREFORE ARE INTIMATELY INVOLVED IN ALL FARMING PRACTICES; SUCH AS YIELD CONTROL, CANOPY MANAGEMENT, IRRIGATION AND DIFFERENTIAL HARVESTING OF PORTIONS OF OUR BLOCKS.

### 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. PATIENCE WAS REQUIRED AT HARVEST, AS INDIVIDUAL BLOCKS HAD TO BE CONSTANTLY MONITORED FOR RIPENESS WHILE CANOPIES WERE STILL ACTIVE. WE PICKED DIFFERENTIALLY WITHIN OUR SEVERAL BLOCKS, SO AS TO SELECT THE RIPER, MORE FLAVORFUL BUNCHES, WHILE LEAVING THE OTHERS ON THE VINE FOR MORE FLAVOR DEVELOPMENT.

### OUR WINEMAKING:

WE HARVESTED IN SELECTIVE PICKS AND PERSONALLY HAND-SORTED THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE GENTLY PRESSED THE GRAPES AND TRANSFERRED THE JUICE TO BARRELS AND 500L PUNCHEONS, WITHOUT SETTLING. PRIMARY FERMENTATION WAS COMPLETED IN BARREL, WITH NATIVE AND COMMERCIAL YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND THEN AGED THE WINES ON THEIR LEES FOR 11 MONTHS, WITH OCCASIONAL BÂTONNAGE TO EXTRACT FLAVOR AND ENHANCE MOUTHFEEL. AFTER 11 MONTHS, WE SELECTED TWO BARRELS; ONE FROM GRASSINI AND ONE FROM VOGELZANG, AND AGED THOSE WINES FOR AN ADDITIONAL 7 MONTHS IN BARREL BEFORE BOTTLING.

### PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS