

DRAGONETTE CELLARS



2010 SAUVIGNON BLANC, 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 13ND TO SEPT 23TH

APPELLATION

HAPPY CANYON OF
SANTA BARBARA

FERMENTATION

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

AGING

11 MONTHS ON THE LEES WITH
OCCASIONAL BATTONNAGE.

BOTTLED

AUGUST 27, 2011

ALCOHOL: 13.8%

CASES PRODUCED: 275

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. THIS BOTTLING IS A STRICT SELECTION OF OUR FAVORITE BARREL FERMENTED AND AGED SAUVIGNON BLANCS FROM TWO FANTASTIC VINEYARDS IN HAPPY CANYON, WHICH IS QUICKLY BECOMING KNOWN FOR PRODUCING SOME OF THE FINEST SAUVIGNON BLANC GRAPES ANYWHERE.

THE VINEYARDS:

GRASSINI FAMILY VINEYARD & VOGELZANG VINEYARD

TWO OF THE FINEST SAUVIGNON BLANC VINEYARDS IN HAPPY CANYON, EXPERTLY MANAGED BY THE RENOWNED VITICULTURISTS AT COASTAL VINEYARD CARE ASSOCIATES. 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 DIFFICULT YEAR IN THE SANTA YNEZ VALLEY. AFTER A FAIRLY HEALTHY CROP SET, WE HAD AN EXTRAORDINARILY COOL SPRING AND SUMMER. EVEN MID-SUMMER TEMPERATURES WERE OFTEN IN THE 60'S AND 70S. 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. HARVEST WAS A FULL TWO WEEKS LATER THAN 2009. 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. ULTIMATELY, WE WERE PLEASED WITH THE RESULTING WINES, WHICH ARE A TESTAMENT TO THE BENEFITS OF PER ACRE FARMING IN A CHALLENGING VINTAGE.

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 A MIXTURE OF NEUTRAL 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 *BATTONNAGE* TO EXTRACT FLAVOR AND ENHANCE MOUTHFEEL. THE HAPPY CANYON BOTTLING IS A CAREFUL SELECTION OF OUR FAVORITE BARREL AND PUNCHEON FERMENTED LOTS.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS