

# DRAGONETTE CELLARS



## 2011 GRENACHE, SANTA BARBARA COUNTY



### COMPOSITION

75% GRENACHE  
14% MOURVEDRE  
11% SYRAH

### VINEYARDS

40% JOHN SEBASTIANO  
38% THOMPSON  
14% MCGINLEY  
8% SHADOW CANYON

### APPELLATION

SANTA BARBARA COUNTY

### AVERAGE YIELD (TPA)

GRENACHE THOMPSON 2.28  
GRENACHE JOHN SEBASTIANO 2.54  
MOURVEDRE MCGINLEY 3.16

### HARVEST DATES

GRENACHE - OCT. 28, NOV. 10  
MOURVEDRE - NOV. 10  
SYRAH (JSV) - OCT 28, NOV. 3

### FERMENTATION

1.5 TON, OPEN TOP FERMENTERS  
18% WHOLE CLUSTERS (GR)

### AGING

18 MONTHS IN NEUTRAL FRENCH OAK  
500L PUNCEHONS & BARRIQUES

### BOTTLED

APRIL 27, 2013

ALCOHOL: 13.4%

CASES PRODUCED: 275

SUGGESTED RETAIL: \$40

### PHILOSOPHY

WE BELIEVE THAT THE VINEYARDS OF SANTA BARBARA COUNTY ARE UNIQUELY WELL-SUITED FOR RHONE VARIETIES OF GRENACHE, SYRAH AND MOURVEDRE. 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 (GRENACHE)

A PROMINENT VINEYARD, 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.

#### JOHN SEBASTIANO (GRENACHE & SYRAH)

A STEEP, DRAMATIC, HILLSIDE SITE ON THE BORDER OF THE STA. RITA HILLS. GRENACHE GROWS IN A STEEP, SANDY BLOCK, WHICH SLOWLY RIPENS A SMALL CROP OF INTENSELY SMALL BERRIES, GIVING A COOL, ENERGETIC, MINERAL-LADEN WINE OF HIGH TONED RED FRUITS, WITH GREAT AROMATICS. THE SYRAH GROWS AT THE HIGHEST POINT IN THE VINEYARD, WHERE STEEP SLOPES AND GUSTY WINDS LOWER YIELDS AND INTENSIFY CLASSIC BLACK AND RED FRUIT FLAVORS AND FRESHNESS.

#### MCGINLEY (MOURVEDRE)

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.

### THE VINTAGE

2011 WAS A HISTORICALLY COOL VINTAGE, REQUIRING CAREFUL CANOPY AND CROP MANAGEMENT AND PATIENCE AT HARVEST IN ORDER TO MAKE SUCCESSFUL WINES. ONLY VINEYARDS WITH REASONABLE CROP LEVELS COULD OBTAIN FULL RIPENESS WHILE RETAINING VALUABLE ACIDITY. PATIENCE WAS REQUIRED AT HARVEST AS THE GRAPES RIPENED SLOWLY, BUT FAIR WEATHER AND SUNSHINE IN SEPTEMBER AND OCTOBER HELPED PUSH THE FRUIT TO SOLID RIPENESS AT LOWER BRIX LEVELS. ULTIMATELY, THE WINES SHOW SOLID VARIETAL FLAVORS, AROMATIC COMPLEXITY AND MINERALITY IN A MEDIUM BODIED FRAME, WITH ROUND AND RIPE TANNINS AND ACIDS.

### 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 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 PUNCEHONS AND AGED ON THEIR LEES FOR 18 MONTHS.

### PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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