

DRAGONETTE CELLARS



2011 SEVEN



COMPOSITION

95% SYRAH, 3% GRENACHE,
2% MOURVEDRE

SEVEN VINEYARDS

30% SHADOW CANYON
25% JOHN SEBASTIANO
17% HARRISON CLARKE
11% WATCH HILL
10% STOLPMAN
5% THOMPSON
2% MCGINLEY

CLONES

7, 470, 877, 383 & ESTRELLA RIVER

YIELD INFORMATION

1.55 TO 2.55 TONS PER ACRE
1.65 AVERAGE TPA

HARVEST DATES

OCTOBER 21 TO NOVEMBER 3, 2011

APPELLATION

CENTRAL COAST

FERMENTATION

1.5 TON, OPEN TOP FERMENTERS
NATIVE AND COMMERCIAL YEASTS

AGING

18 MONTHS IN FRENCH OAK, 17% NEW

BOTTLED

APRIL 27, 2013

ALCOHOL: 14.6%

CASES PRODUCED: 440

SUGGESTED RETAIL: \$40

PHILOSOPHY

SYRAH IS PRIZED FOR ITS DEPTH, AROMATIC COMPLEXITY, ELEGANCE AND LONGEVITY, AND IT IS THE PRINCIPAL GRAPE IN "SEVEN", OUR BLEND OF RHONE VARIETALS FROM SEVEN 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.

THE VINEYARDS

THOMPSON (LOS ALAMOS VALLEY) - ROLLING HILLS WITH SANDY-SHALE SOILS AND PERFECT SOUTHERN EXPOSURE, WITH COOL OCEAN INFLUENCES GIVE SPICY, INTENSE FRUIT. **SHADOW CANYON** (YORK MOUNTAIN, PASO ROBLES) - A STEEP, HIGH ELEVATION SITE WITH ROCKY SHALE SOILS AND COOL OCEAN BREEZES AND FOG GIVE POWERFUL FRUIT FLAVORS WITH FRESH MINERALITY. **HARRISON CLARKE** (BALLARD CANYON) - THIN SOILS COVER PURE LIMESTONE ON THIS STEEP, DRAMATIC, LOW YIELDING SITE, GIVING TINY BUNCHES OF SUPER INTENSE, STRUCTURED FRUIT. **WATCH HILL** (LOS ALAMOS VALLEY) - SAND AND CLAY LOAM SOILS AND HILLSIDE EXPOSURE PROVIDES GRAPES WITH STUNNING COLOR AND AROMATICS. **STOLPMAN** (BALLARD CANYON) - ROLLING HILLS OF CLAY LOAM, UNDERPINNED WITH LIMESTONE PRODUCE LOW YIELDS OF SPECTACULARLY DARK AND INTENSE FRUIT. **JOHN SEBASTIANO** (SANTA YNEZ VALLEY) - OUR COOLEST SYRAH SITE RESULTS IN REMARKABLE AROMATICS AND SPICE. **MCGINLEY** (HAPPY CANYON) - THE WARM CLIMATE OF HAPPY CANYON IS IDEAL FOR RIPENING MOURVEDRE.

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 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 BARRELS AND 500L PUNCHEONS (17% NEW) AND AGED THE WINES FOR 18 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