

# DRAGONETTE CELLARS



## 2012 GRENACHE, JOHN SEBASTIANO VINEYARD



### COMPOSITION

95% GRENACHE  
5% SYRAH

### VINEYARDS

100% JOHN SEBASTIANO

### APPELLATION

SANTA YNEZ VALLEY

### AVERAGE YIELD (TPA)

GRENACHE 3.6  
SYRAH 3.2

### HARVEST DATES

GRENACHE - OCTOBER 9, 20, 30  
SYRAH - OCTOBER 20

### FERMENTATION

1.5 TON, OPEN TOP FERMENTERS  
14% WHOLE CLUSTERS (GRENACHE)  
4-7 DAY COLD SOAK  
PUMPOVERS, PUNCHDOWNS

### AGING

15 MONTHS ON THE LEES  
NEUTRAL FRENCH OAK  
500L PUNCEHONS & BARRIQUES

### BOTTLED

JANUARY 9, 2014 (UNFILTERED)

ALCOHOL: 13.8%

CASES PRODUCED: 425

SUGGESTED RETAIL: \$40

### PHILOSOPHY

WE BELIEVE THAT SANTA YNEZ VALLEY IS UNIQUELY WELL-SUITED FOR GROWING WORLD CLASS GRENACHE AND SYRAH OF PERSONALITY AND DISTINCTION. THE VALLEY'S UNIQUE EAST-WEST ORIENTATION FUNNELS DAILY WIND AND FOG FROM THE COOL PACIFIC OCEAN, MODERATING THE DAYTIME HEAT FROM THE MORE INLAND CLIMATES. AS A RESULT, THE VALLEY ENJOYS WARM SUNNY DAYS, BUT COOL EVENINGS AND MORNINGS. THIS MODERATE CLIMATE CREATES A LONG GROWING SEASON, WITH SLOW STEADY RIPENING OF BOTH SUGARS AND PHENOLIC (FLAVOR) COMPOUNDS. THE RESULTING WINES THEREFORE BALANCE POWER AND INTENSITY WITH STRUCTURE AND ELEGANCE. WE BOTTLE SINGLE VINEYARD WINES WHEN WINES FROM A PARTICULAR VINEYARD EXPRESS A UNIQUE CHARACTER OR SENSE OF "PLACE" AND YET ARE COMPLETE WINES OF BALANCE, HARMONY AND INTEREST.

### JOHN SEBASTIANO VINEYARD

THIS DRAMATIC HILLSIDE SITE ON THE BORDER OF THE STA. RITA HILLS IS ONE OF THE COOLEST SITES PLANTED TO RHONE VARIETALS IN ALL OF CALIFORNIA. GRENACHE GROWS ON A STEEP, SOUTH FACING HILLSIDE OF ALMOST PURE SAND ON THE EASTERN EDGE OF THE BLOCK AND SLIGHTLY HEAVIER SANDY CLAY LOAM TOWARD THE WEST AND AT THE BOTTOM OF THE BLOCK. THE BLOCK IS PICKED LATE AND PRODUCES A COOL, ENERGETIC, MINERAL-LADEN WINE OF HIGH TONED RED FRUITS, WITH GREAT AROMATICS. SYRAH COMES FROM OWN-ROOTED CLONE 383 ON A STEEP, WINDSWEPT, SOUTH-FACING SLOPE. THE WINES ARE INCREDIBLY AROMATIC, WITH CLASSIC BLACK AND RED FRUITS, SPICES AND BALANCED ACIDITY AND TANNINS.

### THE VINTAGE

2012 WAS AN EXCEPTIONAL VINTAGE, BOTH IN TERMS OF PRODUCTIVITY AND QUALITY. BUDBREAK WAS EARLY, BUT WE AVOIDED ANY SIGNIFICANT FROSTS. SET TOOK PLACE UNDER SUNNY SKIES WITHOUT EXCESSIVE WINDS. THE GROWING SEASON WAS LONG AND WARM, WITHOUT ANY SIGNIFICANT HEAT SPIKES. SEPTEMBER IN PARTICULAR WAS LOVELY, WITH LOTS OF SUNSHINE, BUT COLD NIGHTS HELPED MODERATE THE SUGAR DEVELOPMENT IN THE GRAPES, ALLOWING FOR LONG EVEN RIPENING AND RETENTION OF CRITICAL ACIDITY. WITH NO RAIN AT HARVEST TIME, WE WERE ABLE TO CONSTANTLY MONITOR THE INDIVIDUAL BLOCKS FOR FLAVOR AND BALANCE, AND THEN TO SELECTIVELY PICK PORTIONS OF OUR BLOCKS AT OPTIMUM RIPENESS.

### OUR WINEMAKING

WE PERSONALLY HAND SORT THE FRUIT IN COOL, EARLY MORNING PICKS AND THEN PROCESS IT WITHIN HOURS; SOME IS FULLY DESTEMMED WITHOUT CRUSHING, SOME IS FERMENTED WITH A PERCENTAGE OF WHOLE CLUSTERS. THE FRUIT IS COLD SOAKED FOR 4-7 DAYS, THEN FERMENTED, LARGELY WITH NATIVE YEASTS, USING A COMBINATION OF DAILY PUMPOVERS AND PUNCHDOWNS TO GENTLY EXTRACT MAXIMUM FLAVOR AND COMPLEXITY. AT DRYNESS, THE WINES ARE DRAINED AND PRESSED TO NEUTRAL FRENCH OAK BARRELS AND 500L PUNCEHONS. THE WINES ARE AGED ON THEIR LEES FOR 15 MONTHS BEFORE SELECTION, BLENDING AND BOTTLING WITHOUT FILTRATION.

### PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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