

# DRAGONETTE CELLARS



2012 MJM



## COMPOSITION

95% SYRAH  
4% GRENACHE  
1% VIOGNIER

## VINEYARDS

35% JOHN SEBASTIANO  
30% STOLPMAN  
20% THOMPSON  
8% HARRISON CLARKE  
4% WATCH HILL  
3% SHADOW CANYON

## CLONES (SYRAH)

383, 470, 174, 7 & ESTRELLA RIVER

## YIELD INFORMATION

1.94 TO 2.55 TONS PER ACRE

## HARVEST DATES

SEPTEMBER 28 TO OCTOBER 30, 2012

## APPELLATION

SANTA BARBARA COUNTY

## FERMENTATION

1.5 TON, OPEN TOP FERMENTERS  
NATIVE AND COMMERCIAL YEASTS

## AGING

27 MONTHS IN FRENCH OAK,  
43% NEW

ALCOHOL: 14.7%

CASES PRODUCED: 550

SUGGESTED RETAIL: \$65

## PHILOSOPHY

MJM IS OUR SIGNATURE, SYRAH-BASED BLEND, NAMED IN HONOR OF OUR WIVES AND CO-CONSPIRATORS IN THIS VENTURE, MITCHI, JEN AND MICHELLE. WE FEEL THAT SYRAH FROM COOLER SITES IN SANTA BARBARA AND PASO ROBLES MAKE WINES OF EXTRAORDINARY DEPTH, AROMATIC COMPLEXITY, ELEGANCE AND LONGEVITY, ON PAR WITH THOSE FROM THE GREAT GROWING REGIONS OF THE WORLD. WE PURCHASE FRUIT FROM RENOWNED SITES ON ACREAGE CONTRACTS SO WE MAY DICTATE FARMING, LIMIT YIELDS AND HARVEST SELECTIVELY, RESULTING IN GRAPES OF INTENSITY AND BALANCE.

## THE TOP FOUR VINEYARDS

### JOHN SEBASTIANO - SANTA YNEZ VALLEY

ON THE EDGE OF THE STA. RITA HILLS, THIS IS OUR COOLEST SYRAH SITE, WHICH RESULTS IN REMARKABLE AROMATICS OF SPICE AND DARK FRUITS, IN A WILD, MEDIUM BODIED FRAME WITH PLENTY OF EARTH.

### STOLPMAN - BALLARD CANYON

ROLLING HILLS OF CLAY LOAM, UNDERPINNED WITH LIMESTONE PRODUCE LOW YIELDS OF SPECTACULARLY DARK, INTENSE RED FRUITS AND MEATY NOTES. A PORTION OF THE FRUIT COMES FROM THE HIGH DENSITY PLANTINGS.

### THOMPSON - LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY

STEEP ROLLING HILLS, SHALE SOILS, AND PERFECT SOUTHERN EXPOSURE, WITH COOL OCEAN INFLUENCES GIVE INTENSE BLUE FRUITS WITH SOLID STRUCTURE.

### HARRISON CLARKE - BALLARD CANYON

THIN SOILS COVER PURE LIMESTONE HERE, YIELDING TINY BUNCHES OF GRAPES WHOSE WINES COMBINE BLACKBERRY FRUIT AND MINERALS.

## 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 HARVESTED EACH BLOCK IN THE COLD MORNING HOURS, PERSONALLY HAND SORTING IN THE FIELD. THE GRAPES WERE DESTEMMED WITHIN HOURS THEN COLD SOAKED FOR 5-7 DAYS, BEFORE FERMENTATION, LARGELY WITH NATIVE YEASTS. PUMPOVERS, PUNCHDOWNS AND DELESTAGE WERE USED TO GENTLY EXTRACT FLAVOR, WHILE MANAGING TANNINS. AT DRYNESS, THE WINES WERE TRANSFERRED TO OAK BARRELS (43% NEW) AND AGED FOR 18 MONTHS, WITH MINIMAL RACKING. WE PAINSTAKINGLY SELECTED INDIVIDUAL BARRELS FOR THIS WINE, WHICH WAS THEN BLENDED AND PUT BACK DOWN TO BARREL FOR AN ADDITIONAL 9 MONTHS BEFORE BEING BOTTLED UNFILTERED.

## PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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