

# DRAGONETTE CELLARS



## 2013 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



### COMPOSITION

100% SAUVIGNON BLANC

### VINEYARDS

50% GRASSINI FAMILY  
50% VOGELZANG

### CLONES

1 (91%) AND MUSQUE (9%)

### AVERAGE YIELD

3.85 TONS PER ACRE

### HARVEST DATES

AUGUST 26<sup>ND</sup> TO SEPT 6<sup>TH</sup>

### APPELLATION

HAPPY CANYON OF  
SANTA BARBARA

### FERMENTATION

70% BARREL FERMENTED IN  
NEUTRAL FRENCH OAK,  
30% IN STAINLESS STEEL

### AGING

8 MONTHS ON THE LEES, NO STIRRING

### BOTTLED

JUNE 5, 2014

ALCOHOL: 14.2%

CASES PRODUCED: 1100

SUGGESTED RETAIL: \$28

### 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. HAPPY CANYON, WITH ITS UNIQUE SOILS AND CLIMATE - WARM TO HOT SUMMER DAYS AND COOL TO COLD EVENINGS - IS IDEAL FOR PROMOTING FULL PHENOLIC RIPENESS WHILE STILL RETAINING CRITICAL ACIDITY. THIS BOTTLING REPRESENTS AN APPELLATION BLEND OF LOTS WE FEEL EXPRESS THE CHARACTERISTICS OF HAPPY CANYON; EXPLOSIVE BUT BRIGHT YELLOW AND TROPICAL FRUITS AND MELONS BALANCED BY FRESH, CLEAN AND PRESENT ACIDITY, BUT WITHOUT THE HERBACEOUSNESS SOMETIMES ASSOCIATED WITH THE GRAPE.

### THE VINEYARDS

WE PURCHASE FRUIT BY THE ACRE, AND WORK WITH THE VINEYARD TEAMS, MANAGING CANOPY AND YIELD FOR ULTRA-PREMIUM QUALITY FRUIT.

**GRASSINI FAMILY VINEYARD** - THIS HIGH DENSITY VINEYARD HAS THIN SOILS OF SANDY CLAY LOAM WITH SOME SERPENTINITE. THE GRAPES PRODUCE WINES WITH COMPLEX AROMAS AND FLAVORS OF SWEET RIPE MELONS AND KIWI, UNDERPINNED BY KEY LIME AND BAKING SPICES.

**VOGELZANG VINEYARD** - GENTLY SLOPING BLOCKS ARE NOW DEEP ROOTED IN MARITIME SOILS (LACED WITH SERPENTINITE) AND CAREFULLY FARMED FOR LOW YIELDS. SPECTACULAR AND EXPLOSIVE AROMATICS AND TROPICAL FLAVORS OF MANGO, GUAVA AND PINEAPPLE AND ARE WELL MATCHED TO AGING IN FRENCH OAK BARRELS.

### THE VINTAGE

2013 WAS AN EXCELLENT VINTAGE IN SANTA BARBARA COUNTY. THE SEASON WAS DEFINED BY HISTORICALLY LOW RAINFALL, EARLY BUDBREAK, AND SUSTAINED PERIODS OF WARM TO HOT WEATHER. DESPITE THE HEAT, WE AVOIDED THE 100 DEGREE PLUS SPIKES THAT CAN CAUSE EXTREME PLANT STRESS. VINES WERE ACTIVE THROUGHOUT THE SEASON, AND THE GRAPES HAD EXCELLENT PHYSIOLOGICAL AND SUGAR RIPENESS. ACID LEVELS WERE MODERATE, AS COOL TO COLD NIGHTS AND MORNINGS ALLOWED THE VINES TO SUSPEND ACTIVITY. CONSISTENT WARMTH IN AUGUST AND SEPTEMBER RESULTED IN AN EARLY HARVEST, WHICH WAS COMPLETED QUICKLY IN MULTIPLE SELECTIVE PICKS.

### OUR WINEMAKING

WE PICK THE INDIVIDUAL BLOCKS IN SEVERAL PASSES, INITIALLY SELECTING THE RIPER, MORE FLAVORFUL BUNCHES, WHILE LEAVING OTHERS ON THE VINE FOR FURTHER FLAVOR DEVELOPMENT. AT LEAST ONE OF US IS PRESENT AT EVERY PICK TO HAND-SORT THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE GENTLY PRESS THE GRAPES AND TRANSFER THE JUICE DIRECTLY TO A MIXTURE OF TANKS, BARRELS AND 500L PUNCHEONS. PRIMARY FERMENTATION IS COMPLETED IN BOTH TANK AND BARREL, WITH NATIVE AND CULTURED YEASTS AND TEMPERATURE CONTROL. WE BLOCK MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND THEN AGE THE WINES ON THEIR LEES UNTIL BLENDING AND BOTTLING.

### PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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