

DRAGONETTE



2014 CHARDONNAY, DUVARITA VINEYARD



100% CHARDONNAY

CLONES

548, 76 & Mt. Eden

APPELLATION

Santa Barbara County

YIELD (TONS PER ACRE)

Approx. 2.95 TPA

HARVEST DATES

September 1-9

FERMENTATION

100% Barrel Fermented

Native yeasts

COOPERAGE

100% French Oak

12.5% New

AGING

12 Months in barrel (12.5% new)

4 Months in stainless steel

BOTTLED

December 16, 2015

ALCOHOL: 14.1%

CASES PRODUCED: 180

SUGGESTED RETAIL: \$60

PHILOSOPHY

We strive to create Chardonnays of textural purity, complexity and balance with classic tension. Complexity and balance are achieved by meticulous attention to detail in the vineyard, where each vineyard block is managed for appropriate canopy and proper yields. Tension and textural purity begin in the vineyard with low yields and balanced acidity at harvest. Native yeast fermentation in clean oak cooperage and aging on the lees aid in preserving the purity of texture. We age our wines on their lees, without racking, and constant topping. Moreover, each wine is bottled only after sufficient time in barrel to permit ideal evolution.

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.

THE VINEYARD

Duvarita vineyard is located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand. As of 2013, the vineyard has been farmed biodynamically, although it is not certified as of yet. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The small clusters here give wines that are lean and elegant, with terrific intensity.

THE VINTAGE

The 2014 vintage was defined by almost no rainfall and a historically early budbreak. The vintage saw sustained periods of warm to hot weather, however, we had no dangerous heat spikes. The lack of rainfall resulted in some soil toxicity, requiring extra irrigation, and this led to solid (often surprisingly so) yields. However, the warmth of the season allowed the plants to ripen sufficiently. Acid levels were moderate. With no real cool down, the harvest was as early as any in recent memory, starting in early to mid-August for some varieties. The wines had plenty of phenolics, however, and are already delightful even at an early age.

OUR WINEMAKING

We picked the individual blocks in separate passes, and fermented them separately (the exception being a co-ferment of Mt. Eden and partial lot of 548). At least one of us was present at every pick to hand-sort the clusters in the field. Within hours, we gently pressed the grapes and transferred the juice directly to barrels for primary fermentation, which took place with native yeasts and temperature control. The wine saw partial malolactic fermentation and was aged on the lees until just prior to blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis