

DRAGONETTE



2017 SEVEN



COMPOSITION

95% Syrah, 4% Grenache, 1% Viognier

VINEYARDS

30% John Sebastiano, 30% Stolpman
15% Lerner, 15% Kimsey, 10% Spear

CLONES (SYRAH)

3, 174, 383, 470, Alban 1 & Estrella

YIELD INFORMATION

1.89 to 3.72 Tons per acre, Average - 2.48

HARVEST DATES

September 9 - October 3

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
5% whole cluster
2-3 day cold soak
Native yeasts, Native MLF in barrel

AGING

18 months in French oak (10% new)
(500L puncheons, 400L, 350L, 228L
barriques)

BOTTLED UNFINED & UNFILTERED

March 19, 2019

ALCOHOL: 13.9%

CASES PRODUCED: 300

SUGGESTED RETAIL: \$50

PHILOSOPHY

Santa Barbara County is uniquely well-suited for growing world class Syrah of personality and distinction. In particular, the Santa Ynez Valley and its sub-appellations, Ballard Canyon and Sta Rita Hills benefit from the area's unique east-west orientation, which funnels daily wind and fog from the cool Pacific Ocean, moderating the daytime heat from the more inland climates. This cooling effect provides for a long growing season and slow, steady ripening of the grapes' sugars and phenolic compounds. The resulting wines therefore balance power and intensity with structure and elegance. "Seven", is our Syrah-based blend from several exceptional sites.

THE VINEYARDS

JOHN SEBASTIANO (STA. RITA HILLS): Steep, windy hillsides, sandy loam soils. Organically farmed. Complex aromatics, red and black fruits, with herbs, spices and game/meat notes. **STOLPMAN (BALLARD CANYON):** Rolling hills of clay loam, underpinned with limestone. Extreme deficit farming. Dark red fruits, with dried and fresh meat notes and great minerals. **LARNER (BALLARD CANYON):** Organic. Thin sandy soils on rolling hills. 20 year old vines. Dark, rich, meaty Syrah with blueberry fruits and game. **KIMSEY (BALLARD CANYON):** Organic. Thin sandy soils on rolling hills. Fruit is dark with rich flavors of blueberries and blackberries seasoned with spices. **SPEAR (STA. RITA HILLS):** Certified Organic. Sandy loam soils, giving a dark fruit character, with herbs, white pepper.

THE VINTAGE

2017 saw significant winter rains. Vigor was merely normal due to a cool spring. Poor weather at set lead to a small crop. Summer was warm, even hot at times, but in most evenings, the temperatures cooled significantly, allowing the grapes to retain acidity. A brutal Labor Day heatwave saw 110 degrees for several days in early September, but the rest of the month was relatively mild, allowing for vine rebalancing. We selectively picked individual blocks at precise times in September and early October under good conditions. Yields were low.

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, then fermented 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 French oak barrels and are aged for 18 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis