

DRAGONETTE CELLARS



2009 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION:

100% SAUVIGNON BLANC

VINEYARDS:

83%: GRASSINI FAMILY
17%: VOGELZANG

CLONES:

1 AND MUSQUE

AVERAGE YIELD:

1.30 TO 2.77 TONS PER ACRE

HARVEST DATES:

SEPT 2ND TO SEPT 5TH

APPELLATION:

HAPPY CANYON OF
SANTA BARBARA

FERMENTATION:

100% BARREL FERMENTED AND AGED
IN 3 TO 7 YEAR OLD FRENCH OAK.

AGING:

11 MONTHS ON THE LEES.

BOTTLED:

ON AUGUST 20TH, 2010

ALCOHOL: 14.3%

CASES PRODUCED: 150

SUGGESTED RETAIL: \$35

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. THIS BOTTLING IS A STRICT SELECTION OF OUR FAVORITE BARREL FERMENTED AND AGED SAUVIGNONS FROM 2009. HAILING EXCLUSIVELY FROM TWO FANTASTIC VINEYARDS IN HAPPY CANYON, THIS BOTTLING IS LABELED WITH THE NEWLY CREATED "HAPPY CANYON OF SANTA BARBARA" AVA.

THE VINEYARDS:

GRASSINI FAMILY VINEYARD & VOGELZANG VINEYARD

IN 2009 WE HAD THE PLEASURE OF WORKING WITH TWO OF THE FINEST SAUVIGNON BLANC VINEYARDS IN HAPPY CANYON. EACH VINEYARD WAS EXPERTLY MANAGED BY THE RENOWNED VITICULTURISTS AT COASTAL VINEYARD CARE ASSOCIATES. WE PURCHASE OUR GRAPES ON A PER ACRE BASIS, SO THAT WE MAY CONTROL THE FARMING PRACTICES; FROM YIELD CONTROL, CANOPY MANAGEMENT, IRRIGATION AND DIFFERENTIAL HARVESTING OF PORTIONS OF OUR BLOCKS.

THE VINTAGE:

2009 WAS A CLASSIC COOL-CLIMATE YEAR, UNTIL A DRAMATIC LATE-SEASON HEAT WAVE CAME ALONG AND DROVE SUGARS UP QUICKLY. ATTENTION TO DETAIL, LOW YIELDING BLOCKS AND THE ABILITY TO ACT FAST WAS REQUIRED IN 2009. INDEED, ONLY FRUIT FROM LOW-YIELDING BLOCKS HAD SUFFICIENT PHENOLIC RIPENESS TO BE HARVESTED EARLY WHILE SUFFICIENT ACIDITY WAS STILL PRESENT. WHILE THE 2009 OBTAINED FAIRLY FULL BODY FROM EXTRA RIPENESS, THE WINES RETAIN A LEVEL OF FRESHNESS AND VARIETAL CHARACTER FROM APPROPRIATE ACIDITY LEVELS.

OUR WINEMAKING:

WE HARVESTED IN SELECTIVE PICKS AND PERSONALLY HAND-SORTED THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE PRESSED TO TANKS AND BARREL, WITHOUT SETTLING. PRIMARY FERMENTATION WAS COMPLETED WITH NATIVE AND COMMERCIAL YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND THEN AGED THE WINES ON THEIR LEES FOR 11 MONTHS.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

REVIEWS:

90 POINTS STEPHEN TANZER'S INTERNATIONAL WINE CELLAR

IN ISSUE 153 NOV/DEC. 2010 JOSH RAYNOLDS WRITES:

"THE SAUVIGNON BLANCS HERE EMPHASIZE POWER AND DEPTH. BRIGHT YELLOW. DEEPER AND RIPER THAN THE SANTA YNEZ BOTTLING, DISPLAYING SCENTS OF RIPE PEAR, MELON AND WHITE PEACH, WITH HINTS OF HONEY AND BAKING SPICES. SUPPLE, JUICY ORCHARD AND PIT FRUIT FLAVORS ARE GIVEN LIFT AND SPINE BY SNEAKY ACIDITY AND PICK UP A FLORAL QUALITY WITH AIR."