

DRAGONETTE CELLARS



2009 SAUVIGNON BLANC, SANTA YNEZ VALLEY



COMPOSITION:

100% SAUVIGNON BLANC

VINEYARDS:

47%: GRASSINI FAMILY

45%: REFUGIO RANCH

8%: VOGELZANG

CLONES:

1 AND MUSQUE

AVERAGE YIELD:

1.30 TO 2.78 TONS PER ACRE

HARVEST DATES:

SEPT 2ND TO SEPT 5TH

APPELLATION:

SANTA YNEZ VALLEY

FERMENTATION:

STAINLESS STEEL TANKS, NEUTRAL FRENCH OAK BARRELS AND ONE NEW FRENCH OAK PUNCHEON (10% TOTAL NEW OAK).

AGING:

11 MONTHS ON THE LEES.

BOTTLED:

ON AUGUST 20TH, 2010

ALCOHOL: 14.2%

CASES PRODUCED: 600

SUGGESTED RETAIL: \$25

PHILOSOPHY:

WE BELIEVE THAT SAUVIGNON BLANC IS ONE OF THE GREAT WHITE WINE GRAPES THE WORLD, PARTICULARLY WELL-SUITED TO SELECT AREAS IN SANTA BARBARA COUNTY, AND WE AIM TO PRODUCE REFERENCE POINT WINES FROM THIS VARIETAL. OUR SANTA YNEZ VALLEY BOTTLING COMBINES FRUIT FROM THREE TOP VINEYARDS, WITH THE INDIVIDUAL COMPONENTS FERMENTED AND AGED IN STAINLESS STEEL, NEUTRAL FRENCH OAK, AND ONE NEW FRENCH OAK PUNCHEON (500 LITERS). WE BLEND THE INDIVIDUAL LOTS TO ACHIEVE INTENSITY, COMPLEXITY, AND DEPTH.

THE VINEYARDS:

GRASSINI FAMILY, REFUGIO RANCH & VOGELZANG

IN 2009 WE WORKED WITH THREE OF THE FINEST SAUVIGNON BLANC VINEYARDS IN THE SANTA YNEZ VALLEY. 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 WITH APPROPRIATE ACIDITY LEVELS. WHILE THE VINTAGE OBTAINED FAIRLY FULL BODY FROM THE EXTRA HEAT, THE WINES RETAIN A LEVEL OF FRESHNESS AND VARIETAL CHARACTER FROM APPROPRIATE ACIDITY LEVELS.

OUR WINEMAKING:

WE HARVEST IN SELECTIVE PICKS AND PERSONALLY HAND-SORT THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE PRESSED TO TANKS AND BARREL, WITHOUT SETTLING. PRIMARY FERMENTATION IS 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:

91 POINTS STEPHEN TANZER'S INTERNATIONAL WINE CELLAR

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

"THE SAUVIGNON BLANCS HERE EMPHASIZE POWER AND DEPTH. GREEN-TINGED YELLOW. INTENSE AROMAS OF LIME ZEST, PINK GRAPEFRUIT AND GREEN APPLE, WITH A DEEPER SUGGESTION OF PEAR COMING UP WITH AIR. TANGY AND PRECISE, WITH LIVELY CITRUS AND FLORAL FLAVORS UNDERScoreD BY NOTES OF CHALK AND SPICES. RACIER THAN THE '08 TODAY, WHICH IS LIKELY A FUNCTION OF AGE, WITH STRONG FINISHING CUT AND TANGY PERSISTENCE."

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