

DRAGONETTE CELLARS



2009 SEVEN



COMPOSITION

94% SYRAH
4% GRENACHE
2% MOURVEDRE

VINEYARDS

20% THOMPSON
20% HARRISON CLARKE
20%: WATCH HILL
20%: TRES BURROS
10% STOLPMAN
10%: SHADOW CANYON

CLONES

7, 470, 877, & ESTRELLA RIVER

YIELD INFORMATION

1.2 TO 1.92 TONS PER ACRE
1.33 AVERAGE TPA

HARVEST DATES

SEPTEMBER 23RD TO NOV 3RD

APPELLATION

CENTRAL COAST

FERMENTATION

1.5 TON, OPEN TOP FERMENTERS
NATIVE AND COMMERCIAL YEASTS

AGING

22 MONTHS IN MOSTLY FRENCH OAK,
51% NEW

BOTTLED

AUGUST 27, 2011

ALCOHOL: 14.9%

CASES PRODUCED: 425

SUGGESTED RETAIL: \$38

PHILOSOPHY

SEVEN IS OUR SYRAH-BASED RHONE BLEND. WE CALL IT SEVEN BECAUSE WE USE SEVEN VINEYARDS AND THE WORK OF SEVEN PEOPLE TO CREATE A WINE FROM THE SEVENTH MOST WIDELY PLANTED GRAPE IN THE WORLD. SYRAH IS RIGHTFULLY PRIZED FOR ITS DEPTH, AROMATIC COMPLEXITY, ELEGANCE AND LONGEVITY. WE FIND THAT SYRAH IS PARTICULARLY WELL SUITED TO SELECTED SITES IN THE COOLER PORTIONS OF SANTA BARBARA AND SAN LUIS OBISPO COUNTIES, WHICH ALLOW FOR A LONG GROWING SEASON AND RESULTING INTENSITY IN THE GRAPES. WE USE EXTRAORDINARY VINEYARDS FOR THIS WINE, WITH EACH VINEYARD BEING FARMED TO OUR EXACTING STANDARDS FOR LOW YIELDS AND HIGH QUALITY.

THE VINEYARDS

THOMPSON - LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY
STEEP ROLLING HILLS, SANDY SHALE SOILS, AND PERFECT SOUTHERN EXPOSURE, WITH COOL OCEAN INFLUENCES GIVE SPICY, INTENSE FRUIT AND SOLID STRUCTURE.

WATCH HILL - LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY
SAND AND CLAY LOAM SOILS AND HILLSIDE EXPOSURE PROVIDES GRAPES WITH STUNNING COLOR AND AROMATICS.

LOS TRES BURROS - LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY
ISOLATED ON WILD, ROLLING HILLS, WITH THIN SOILS, THE VINES HERE ARE NATURALLY LOW YIELDING, PROVIDING SPICY, INTENSE SYRAH.

HARRISON CLARKE BALLARD CANYON AREA OF SANTA YNEZ VALLEY
THIN SOILS COVER PURE LIMESTONE ON THIS STEEP, DRAMATIC, LOW YIELDING SITE, GIVING TINY BUNCHES OF SUPER INTENSE, STRUCTURED FRUIT.

STOLPMAN - BALLARD CANYON AREA OF SANTA YNEZ VALLEY
ROLLING HILLS OF CLAY LOAM, UNDERPINNED WITH LIMESTONE PRODUCE LOW YIELDS OF SPECTACULARLY DARK AND INTENSE FRUIT.

SHADOW CANYON - YORK MOUNTAIN AVA, FAR WEST SIDE PASO ROBLES
A STEEP, HIGH ELEVATION SITE WITH ROCKY SHALE SOILS AND COOL OCEAN BREEZES AND FOG GIVE POWERFUL FRUIT FLAVORS WITH FRESH MINERALITY.

THE VINTAGE

2009 WAS A CLASSIC COOL CLIMATE YEAR, PUNCTUATED BY AN EARLY SEPTEMBER HEAT WAVE WHICH BLASTED OVERLY EXPOSED VINEYARDS. CAREFUL CANOPY MANAGEMENT WAS CRITICAL TO PROTECT THE CROP FROM SUNBURN. AFTER A LIGHT SEPTEMBER RAIN, OCTOBER WAS SUNNY AND COOL, WITH PLENTY OF LIGHT, ALLOWING SLOW BUT DETERMINED RIPENING. THE GRAPES WERE CAREFULLY HARVESTED IN MID OCTOBER TO EARLY NOVEMBER IN SEVERAL PASSES.

OUR WINEMAKING

WE HARVESTED EACH BLOCK IN THE COLD MORNING HOURS, PERSONALLY HAND SORTING IN THE FIELD. THE GRAPES WERE DESTEMMED WITHIN HOURS, THEN COLD SOAKED FOR 5-10 DAYS, BEFORE FERMENTATION COMMENCED, LARGELY WITH NATIVE YEASTS. WE USED A COMBINATION OF PUMPOVERS, PUNCHDOWNS AND DELESTAGE TO GENTLY EXTRACT MAXIMUM FLAVOR, WHILE MANAGING TANNINS. AT DRYNESS, WE TRANSFERRED THE WINES TO BARRELS AND 500L PUNCHEONS (51% NEW) AND AGED THE WINES FOR 22 MONTHS, WITH MINIMAL RACKING. WE PAINSTAKINGLY SELECTED INDIVIDUAL LOTS FOR THIS WINE, WHICH WAS BOTTLED UNFILTERED.

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