

DRAGONETTE CELLARS



2011 MJM



COMPOSITION

93% SYRAH
6% GRENACHE
1% VIOGNIER

VINEYARDS

50% JOHN SEBASTIANO
30% THOMPSON
10% HARRISON CLARKE
10% STOLPMAN

CLONES (SYRAH)

470, 383, 7 & ESTRELLA RIVER

YIELD INFORMATION

1.55 TO 2.55 TONS PER ACRE
1.65 AVERAGE TPA

HARVEST DATES

OCTOBER 21ST TO NOV. 3RD

APPELLATION

SANTA BARBARA COUNTY

FERMENTATION

1.5 TON, OPEN TOP FERMENTERS
NATIVE AND COMMERCIAL YEASTS

AGING

22 MONTHS IN FRENCH OAK
BARRIQUES, 88% NEW

ALCOHOL: 14.4%

CASES PRODUCED: 260

SUGGESTED RETAIL: \$65

PHILOSOPHY

MJM IS OUR SIGNATURE, SYRAH-BASED BLEND, NAMED IN HONOR OF OUR WIVES AND CO-CONSPIRATORS IN THIS VENTURE, MITCHI, JEN AND MICHELLE. WE FEEL THAT SYRAH FROM COOLER SITES IN SANTA BARBARA AND PASO ROBLES MAKE WINES OF EXTRAORDINARY DEPTH, AROMATIC COMPLEXITY, ELEGANCE AND LONGEVITY, ON PAR WITH THOSE FROM THE GREAT GROWING REGIONS OF THE WORLD. WE PURCHASE FRUIT FROM RENOWNED SITES ON ACREAGE CONTRACTS SO WE MAY DICTATE FARMING, LIMIT YIELDS AND HARVEST SELECTIVELY, RESULTING IN GRAPES OF INTENSITY AND BALANCE.

THE VINEYARDS

JOHN SEBASTIANO - SANTA YNEZ VALLEY

ON THE EDGE OF THE STA. RITA HILLS, THIS IS OUR COOLEST SYRAH SITE, WHICH RESULTS IN REMARKABLE AROMATICS, SPICE AND DARK FRUIT CHARACTER.

THOMPSON - LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY

STEEP ROLLING HILLS, SHALE SOILS, AND PERFECT SOUTHERN EXPOSURE, WITH COOL OCEAN INFLUENCES GIVE SPICY, INTENSE FRUIT AND SOLID STRUCTURE.

HARRISON CLARKE - BALLARD CANYON

THIN SOILS COVER PURE LIMESTONE ON THIS STEEP, DRAMATIC, LOW YIELDING SITE, GIVING TINY BUNCHES OF SUPER INTENSE, STRUCTURED FRUIT.

STOLPMAN - BALLARD CANYON

ROLLING HILLS OF CLAY LOAM, UNDERPINNED WITH LIMESTONE PRODUCE LOW YIELDS OF SPECTACULARLY DARK AND INTENSE FRUIT.

THE VINTAGE

2011 WAS A HISTORICALLY COOL VINTAGE, REQUIRING CAREFUL CANOPY AND CROP MANAGEMENT AND PATIENCE AT HARVEST IN ORDER TO MAKE SUCCESSFUL WINES. ONLY VINEYARDS WITH REASONABLE CROP LEVELS COULD OBTAIN FULL RIPENESS WHILE RETAINING VALUABLE ACIDITY. PATIENCE WAS REQUIRED AT HARVEST AS THE GRAPES RIPENED SLOWLY, BUT FAIR WEATHER AND SUNSHINE IN SEPTEMBER AND OCTOBER HELPED PUSH THE FRUIT TO SOLID RIPENESS AT LOWER BRIX LEVELS. ULTIMATELY, THE WINES SHOW SOLID VARIETAL FLAVORS, AROMATIC COMPLEXITY AND MINERALITY IN A MEDIUM BODIED FRAME, WITH ROUND AND RIPE TANNINS AND ACIDS.

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 5-7 DAYS, BEFORE FERMENTATION, LARGELY WITH NATIVE YEASTS. PUMPOVERS, PUNCHDOWNS AND DELESTAGE WERE USED TO GENTLY EXTRACT FLAVOR, WHILE MANAGING TANNINS. AT DRYNESS, THE WINES WERE TRANSFERRED TO OAK BARRELS (88% NEW) AND AGED FOR 22 MONTHS, WITH MINIMAL RACKING. WE PAINSTAKINGLY SELECTED INDIVIDUAL BARRELS FOR THIS WINE, WHICH WAS THEN BLENDED AND PUT BACK DOWN TO BARREL FOR AN ADDITIONAL 11 MONTHS BEFORE BEING BOTTLED UNFILTERED.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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