

DRAGONETTE CELLARS



2011 ROSÉ, SANTA YNEZ VALLEY



COMPOSITION:

70% GRENACHE
25% MOURVÈDRE
5% SYRAH

VINEYARDS:

VOGELZANG, THOMPSON, STOLPMAN,
& HARRISON-CLARKE

CLONES:

GRENACHE: NOIR A
MOURVÈDRE: CLONE 4
SYRAH: 877 AND ESTRELLA

HARVEST DATES:

OCT 4TH, 12TH, 18TH, 21ST, AND 27TH

APPELLATION:

SANTA YNEZ VALLEY

FERMENTATION:

FERMENTED WITH NATIVE YEASTS IN
A COMBINATION OF NEUTRAL BARRELS
AND STAINLESS STEEL TANKS.

AGING:

5 MONTHS ON THE LEES.

BOTTLED:

MARCH 8TH, 2012

ALCOHOL: 13.0%

CASES PRODUCED: 485

SUGGESTED RETAIL: \$20

PHILOSOPHY

A PROPERLY MADE ROSÉ IS THE IDEAL WINE FOR WARM SUMMER DAYS, AS AN APERITIF, OR AS A MATCH FOR APPETIZERS AND SPICY FOOD. WE ALSO LOVE TO SIP IT WHILE WE COOK, ESPECIALLY OUTSIDE ON THE GRILL. THUS WE TAKE OUR ROSÉ SERIOUSLY AND METICULOUSLY APPLY ALL OF THE TECHNIQUES WE USE ON OUR WHITE AND RED WINES, MOST IMPORTANTLY, GRAPE AND SITE SELECTION, LOWER YIELDS, CAREFUL HANDLING, AND FERMENTATION TO COMPLETE DRYNESS. DRY ROSÉ IS A CRISP, REFRESHING, EXPRESSIVE WINE, WITH FRUIT AND ACIDITY IN PERFECT BALANCE TO STIMULATE THE PALATE.

THE APPELLATION: SANTA YNEZ VALLEY

THE GRAPES FOR THIS WINE ARE GROWN THROUGHOUT THE SANTA YNEZ VALLEY, WITH A SUBSTANTIAL PORTION COMING FROM HAPPY CANYON. LOCATED AT THE FAR EASTERN EDGE OF THE VALLEY, HAPPY CANYON'S UNIQUE MIX OF CLAY LOAM SOILS, WITH SOME ALLUVIAL GRAVEL AND VOLCANICS, AND CLIMATE (WARM DAYTIME TEMPERATURES AND COOL NIGHTS) IS PERFECT FOR HIGH QUALITY WINE GRAPES, PERMITTING EXCELLENT RIPENING, WHILE ALLOWING FOR THE CRITICAL RETENTION OF ACIDS.

VINEYARD FOCUS: VOGELZANG VINEYARD

THE MAJORITY OF THE GRAPES FOR THIS WINE WERE GROWN AT VOGELZANG, WHICH IS SITUATED ON A GENTLY SLOPING BED OF WELL DRAINED, GRAVELLY LOAM SOIL. THE FAIRLY RICH, NUTRITIOUS SOIL PRODUCES HEALTHY PLANTS WHICH ARE THEN CAREFULLY PRUNED, LEAFED AND DEFICIT-IRRIGATED TO FOCUS THE PLANT'S ENERGY ON FRUIT DEVELOPMENT. THE GRAPES ARE EXPERTLY TENDED BY OUR FRIENDS AT COASTAL VINEYARD CARE ASSOCIATES, WITH WHOM WE HAVE WORKED FOR YEARS TO DEVELOP CAREFUL FARMING PRACTICES IN OUR BLOCKS.

THE VINTAGE

2011 WAS A COOL YEAR, BUT WITH MORE SUNSHINE THAN THE ULTRA COOL 2010. THE LACK OF DAYS OF HIGH SUMMER HEAT MEANT THE GRAPES WERE ABLE TO RIPEN SLOWLY AND HANG LATE INTO OCTOBER, WITHOUT LOSS OF ACIDITY. THIS SITUATION WAS IDEAL FOR ROSE, WHICH NEEDS SPRITELY ACIDS TO HELP FRAME THE EXPRESSIVE, HIGH TONED FRUIT FLAVORS.

OUR WINEMAKING

WE PICKED BOTH MOURVÈDRE AND GRENACHE AT VOGELZANG IN THE COLD MORNING HOURS, AND WE PERSONALLY HAND SORTED THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE GENTLY WHOLE CLUSTER PRESSED THE GRAPES, AND GAVE THE JUICE SEVERAL HOURS SKIN CONTACT IN THE PRESS, BEFORE TRANSFERRING IT DIRECTLY TO USED FRENCH OAK BARRELS AND STAINLESS STEEL TANKS. THE SYRAH IS SOURCED FROM SOME OF THE FINEST VINEYARDS IN THE VALLEY, AND THE JUICE WAS DRAINED, SAIGNEE STYLE, AFTER 12 TO 24 HOURS OF SKIN CONTACT. FERMENTATION WAS COMPLETED PRIMARILY WITH NATIVE YEASTS AND TEMPERATURE CONTROL. AFTER BLOCKING MALOLACTIC FERMENTATION WE AGED THE WINE ON ITS LEES FOR 5 MONTHS.

PROPRIETORS/WINEMAKERS

STEVE DRAGONETTE, JOHN DRAGONETTE & BRANDON SPARKS-GILLIS

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