

DRAGONETTE CELLARS



2012 SEVEN



COMPOSITION

89% SYRAH, 10% GRENACHE,
1% VIOGNIER

VINEYARDS

33% JOHN SEBASTIANO
24% SHADOW CANYON
14% THOMPSON
11% HARRISON CLARKE
9% WATCH HILL
9% STOLPMAN

CLONES

7, 470, 383 & ESTRELLA RIVER

YIELD INFORMATION

1.2 TO 2.72 TONS PER ACRE
2.2 AVERAGE TPA

HARVEST DATES

SEPTEMBER 7 TO OCTOBER 8, 2012

APPELLATION

CENTRAL COAST

FERMENTATION

1.5 TON, OPEN TOP FERMENTERS
NATIVE AND CULTURED YEASTS

AGING

20 MONTHS IN NEUTRAL FRENCH OAK

BOTTLED

UNFILTERED. JUNE 4, 2014

ALCOHOL: 14.6%

CASES PRODUCED: 575

SUGGESTED RETAIL: \$40

PHILOSOPHY

SYRAH IS PRIZED FOR ITS DEPTH, AROMATIC COMPLEXITY, ELEGANCE AND LONGEVITY, AND IT IS THE PRINCIPAL GRAPE IN "SEVEN", OUR BLEND OF RHONE VARIETALS FROM SEVERAL EXCEPTIONAL SITES IN THE COOLER PORTIONS OF SANTA BARBARA AND SAN LUIS OBISPO COUNTIES. THE LONG COOL GROWING SEASON AND OUR METICULOUS PER ACRE FARMING FOR LOW YIELDS, RESULT IN GRAPES OF GREAT INTENSITY, COMPLEXITY AND BALANCE.

THE VINEYARDS

JOHN SEBASTIANO (SANTA YNEZ VALLEY) - OUR COOLEST SYRAH SITE RESULTS IN REMARKABLE AROMATICS AND SPICE. **SHADOW CANYON** (YORK MOUNTAIN, PASO ROBLES) - A STEEP, HIGH ELEVATION SITE WHERE ROCKY SHALE SOILS, COOL OCEAN BREEZES AND FOG GIVE POWERFUL FRUIT FLAVORS WITH FRESH MINERALITY. **THOMPSON** (LOS ALAMOS VALLEY) - ROLLING HILLS WITH SANDY-SHALE SOILS AND PERFECT SOUTHERN EXPOSURE, WITH COOL OCEAN INFLUENCES GIVE SPICY, INTENSE FRUIT. **HARRISON CLARKE** (BALLARD CANYON) - THIN SOILS COVER PURE LIMESTONE ON THIS STEEP, DRAMATIC, LOW YIELDING SITE, GIVING TINY BUNCHES OF SUPER INTENSE, STRUCTURED FRUIT. **WATCH HILL** (LOS ALAMOS VALLEY) - SAND AND CLAY LOAM SOILS AND HILLSIDE EXPOSURE PROVIDES GRAPES WITH STUNNING COLOR AND AROMATICS. **STOLPMAN** (BALLARD CANYON) - ROLLING HILLS OF CLAY LOAM, UNDERPINNED WITH LIMESTONE PRODUCE LOW YIELDS OF SPECTACULARLY DARK AND INTENSE FRUIT.

THE VINTAGE

2012 WAS AN EXCEPTIONAL VINTAGE, BOTH IN TERMS OF PRODUCTIVITY AND QUALITY. BUDBREAK WAS EARLY, BUT WE AVOIDED ANY SIGNIFICANT FROSTS. SET TOOK PLACE UNDER SUNNY SKIES WITHOUT EXCESSIVE WINDS. THE GROWING SEASON WAS LONG AND WARM, WITHOUT ANY SIGNIFICANT HEAT SPIKES. SEPTEMBER IN PARTICULAR WAS LOVELY, WITH LOTS OF SUNSHINE, BUT COLD NIGHTS HELPED MODERATE THE SUGAR DEVELOPMENT IN THE GRAPES, ALLOWING FOR LONG EVEN RIPENING AND RETENTION OF CRITICAL ACIDITY. WITH NO RAIN AT HARVEST TIME, WE WERE ABLE TO CONSTANTLY MONITOR THE INDIVIDUAL BLOCKS FOR FLAVOR AND BALANCE, AND THEN TO SELECTIVELY PICK PORTIONS OF OUR BLOCKS AT OPTIMUM RIPENESS.

OUR WINEMAKING

WE HARVESTED EACH BLOCK IN THE COLD MORNING HOURS, PERSONALLY HAND SORTING THE CLUSTERS IN THE FIELD. THE GRAPES WERE PROCESSED WITHIN HOURS (WHOLE BERRY DESTEMMED WITH A SMALL PERCENTAGE OF WHOLE CLUSTERS), THEN COLD SOAKED FOR 5-10 DAYS, BEFORE FERMENTATION COMMENCED WITH NATIVE YEASTS (SOMETIMES SUPPLEMENTED BY CULTURED 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 NEUTRAL OAK BARRELS AND PUNCHEONS AND AGED THE WINES FOR 20 MONTHS, WITH MINIMAL RACKING. THE FINAL BLEND WAS DERIVED BY WAY OF PAINSTAKING TASTING AND SELECTION AND WAS BOTTLED WITHOUT FILTRATION.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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