

DRAGONETTE CELLARS



2013 GRENACHE, JOHN SEBASTIANO VINEYARD



COMPOSITION

95% GRENACHE
5% SYRAH

VINEYARDS

100% JOHN SEBASTIANO

APPELLATION

SANTA YNEZ VALLEY

AVERAGE YIELD (TPA)

GRENACHE 3.8
SYRAH 3.3

HARVEST DATES

GRENACHE - OCTOBER 3-14
SYRAH - OCTOBER 3-8

FERMENTATION

1.5 TON, OPEN TOP FERMENTERS
14% WHOLE CLUSTERS
4-7 DAY COLD SOAK
PUMPOVERS, PUNCHDOWNS

AGING

20 MONTHS ON THE LEES
NEUTRAL FRENCH OAK
500L PUNCEHONS & BARRIQUES

BOTTLED

MAY 21, 2015 (UNFILTERED)

ALCOHOL: 14.3%

CASES PRODUCED: 475

SUGGESTED RETAIL: \$40

PHILOSOPHY

WE BELIEVE THAT SANTA YNEZ VALLEY IS UNIQUELY WELL-SUITED FOR GROWING WORLD CLASS GRENACHE OF PERSONALITY AND DISTINCTION. THE VALLEY'S UNIQUE EAST-WEST ORIENTATION FUNNELS DAILY WIND AND FOG FROM THE COOL PACIFIC OCEAN, MODERATING THE DAYTIME HEAT FROM THE MORE INLAND CLIMATES. AS A RESULT, THE VALLEY ENJOYS WARM SUNNY DAYS, BUT COOL EVENINGS AND MORNINGS. THIS MODERATE CLIMATE CREATES A LONG GROWING SEASON, WITH SLOW STEADY RIPENING OF BOTH SUGARS AND PHENOLIC (FLAVOR) COMPOUNDS. THE RESULTING WINES THEREFORE BALANCE POWER AND INTENSITY WITH STRUCTURE AND ELEGANCE.

WE BOTTLE SINGLE VINEYARD WINES WHEN WINES FROM A PARTICULAR VINEYARD EXPRESS A UNIQUE CHARACTER OR SENSE OF "PLACE" AND YET ARE COMPLETE WINES OF BALANCE, HARMONY AND INTEREST.

JOHN SEBASTIANO VINEYARD

THIS DRAMATIC HILLSIDE SITE ON THE BORDER OF THE STA. RITA HILLS IS ONE OF THE COOLEST SITES PLANTED TO RHONE VARIETALS IN ALL OF CALIFORNIA. GRENACHE GROWS ON A STEEP, SOUTH FACING HILLSIDE OF ALMOST PURE SAND ON THE EASTERN EDGE OF THE BLOCK AND SLIGHTLY HEAVIER SANDY CLAY LOAM TOWARD THE WEST AND AT THE BOTTOM OF THE BLOCK. THE BLOCK IS TYPICALLY PICKED VERY LATE BUT AT RELATIVELY LOW SUGAR LEVELS FOR GRENACHE. THESE GRAPES PRODUCE A COOL, ENERGETIC, MINERAL-LADEN WINE WITH JUICY, HIGH TONED, AROMATIC RED FRUITS, FRESH HERBS, AND GOOD STRUCTURE FOR AGING.

THE VINTAGE

2013 WAS AN EXCELLENT VINTAGE IN SANTA BARBARA COUNTY. THE SEASON WAS DEFINED BY HISTORICALLY LOW RAINFALL, EARLY BUDBREAK, AND SUSTAINED PERIODS OF WARM TO HOT WEATHER (WITHOUT THE 100+ DEGREE SPIKES THAT CAN CAUSE EXTREME PLANT STRESS). VINES WERE ACTIVE THROUGHOUT THE SEASON, AND THE GRAPES HAD GOOD PHYSIOLOGICAL RIPENESS (SUGARS AND PHENOLICS). ACID AND TANNIN LEVELS WERE MODERATE, PROVIDING GOOD STRUCTURE. CONSISTENT DAYTIME WARM THIN AUGUST AND SEPTEMBER RESULTED IN A RELATIVELY EARLY HARVEST FOR THIS GRENACHE (IN SOME VINTAGES IT HAS BEEN PICKED IN MID-NOVEMBER).

OUR WINEMAKING

WE PERSONALLY HAND SORT THE FRUIT IN COOL, EARLY MORNING PICKS AND THEN PROCESS IT WITHIN HOURS; SOME IS FULLY DESTEMMED WITHOUT CRUSHING, SOME IS FERMENTED WITH A PERCENTAGE OF WHOLE CLUSTERS. THE FRUIT IS COLD SOAKED FOR 4-7 DAYS, THEN FERMENTED, LARGELY WITH NATIVE YEASTS, USING A COMBINATION OF DAILY PUMPOVERS AND PUNCHDOWNS TO GENTLY EXTRACT MAXIMUM FLAVOR AND COMPLEXITY. AT DRYNESS, THE WINES ARE DRAINED AND PRESSED TO NEUTRAL FRENCH OAK BARRELS AND 500L PUNCEHONS. THE WINES ARE AGED ON THEIR LEES FOR 20 MONTHS BEFORE SELECTION, BLENDING AND BOTTLING WITHOUT FILTRATION.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

PO Box 1932 · SANTA YNEZ · CA · 93460 · 805.688.8440 · 805.558.3215(FAX)
EMAIL: INFO@DRAGONETTECELLARS.COM WEB: DRAGONETTECELLARS.COM