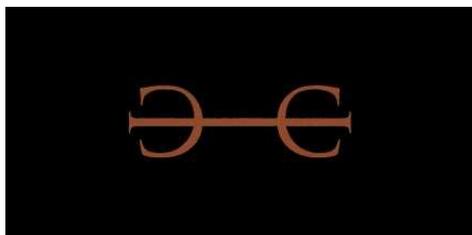


DRAGONETTE



2013 MJM



COMPOSITION

92% Syrah
7% Grenache
1% Viognier

VINEYARDS

55% John Sebastiano
25% Stolpman
15% Thompson
5% Harrison Clarke

CLONES (SYRAH)

383, 470, 174, Alban 1 & Estrella

YIELD INFORMATION

1.26 to 2.52 Tons per Acre

HARVEST DATES

September 7 to October 8, 2013

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
Native and cultured yeasts

AGING

27 months in French oak,
29% new

ALCOHOL: 15.2%

CASES PRODUCED: 475

SUGGESTED RETAIL: \$75

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 makes 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 of spice and dark fruits, in a wild, medium bodied frame with plenty of earth.

Stolpman - Ballard Canyon

Rolling hills of clay loam, underpinned with limestone produce low yields of spectacularly dark, intense red fruits and meaty notes. A portion of the fruit comes from the high density plantings.

Thompson - Los Alamos Valley of Santa Barbara County

Steep rolling hills, shale soils, and perfect southern exposure, with cool ocean influences give intense blue fruits with solid structure.

Harrison Clarke - Ballard Canyon

Thin soils cover pure limestone here, yielding tiny bunches of grapes whose wines combine blackberry fruit and minerals.

THE VINTAGE

2013 was an excellent vintage in the Santa Ynez Valley. 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 warmth in August and September resulted in a relatively early harvest in near perfect conditions.

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 (29% new) and aged for 18 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 9 months before being bottled unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis