

# DRAGONETTE CELLARS



## 2013 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



### COMPOSITION

100% SAUVIGNON BLANC

### CLONE

1

### AVERAGE YIELD

3.98 TONS PER ACRE

### HARVEST DATES

AUG. 26 TO SEPT 4, 2013

### APPELLATION

HAPPY CANYON OF  
SANTA BARBARA

### FERMENTATION

50% BARREL FERMENTED IN FRENCH  
OAK (5% NEW)  
50% IN STAINLESS STEEL

### AGING

16 MONTHS ON THE LEES

### BOTTLED

DECEMBER 17, 2014

ALCOHOL: 14.3%

CASES PRODUCED: 240

SUGGESTED RETAIL: \$45

### PHILOSOPHY

WE BELIEVE THAT SAUVIGNON BLANC IS ONE OF THE GREAT WHITE WINE GRAPES OF THE WORLD, AND WE AIM TO PRODUCE REFERENCE POINT WINES FROM THIS VARIETAL. WE HAVE FOUND THAT THE HAPPY CANYON AREA OF SANTA BARBARA COUNTY IS PARTICULARLY WELL SUITED TO THIS NOBLE GRAPE. HAPPY CANYON'S UNIQUE SOILS AND CLIMATE - WARM TO HOT SUMMER DAYTIME HIGH TEMPERATURES AND COOL TO COLD EVENING LOWS - CREATE WINES DEMONSTRATING RIPER SPECTRUM FRUIT FLAVORS BALANCED BY VIBRANT REFRESHING ACIDITY.

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.

### GRASSINI FAMILY VINEYARD

GRASSINI IS AN EXCEPTIONAL VINEYARD LOCATED UPON SMALL HILLS AND RIVER BENCHES OF WELL DRAINED, SUPER FINE CLAY LOAM SOILS AND SERPENTINITE. THE VINEYARD IS METICULOUSLY MANAGED AND FARMED TO OUR SPECIFICATIONS FOR LOW YIELDS AND HIGH QUALITY. WE PURCHASE THESE GRAPES FROM SEVERAL DISTINCT BLOCKS IN THE VINEYARD AND FARM THEM ON A PER ACRE BASIS, SO THAT WE CAN CONTROL ALL FARMING PRACTICES, INCLUDING PRUNING, CANOPY MANAGEMENT, YIELD CONTROL, IRRIGATION AND DIFFERENTIAL HARVESTING OF PORTIONS OF OUR BLOCKS.

### 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. DESPITE THE HEAT, WE AVOIDED THE 100 DEGREE PLUS SPIKES THAT CAN CAUSE EXTREME PLANT STRESS. VINES WERE ACTIVE THROUGHOUT THE SEASON, AND THE GRAPES HAD EXCELLENT PHYSIOLOGICAL AND SUGAR RIPENESS. YIELDS IN THE AREA WERE FAIRLY HIGH; HOWEVER, WITH ADDITIONAL VINEYARD WORK, WE WERE ABLE TO LIMIT YIELDS TO AN ACCEPTABLE LEVEL TO PROMOTE HIGH QUALITY. ACID LEVELS WERE MODERATE, AS COOL TO COLD NIGHTS AND MORNINGS ALLOWED THE VINES TO SUSPEND ACTIVITY. CONSISTENT WARMTH IN AUGUST AND EARLY SEPTEMBER RESULTED IN AN EARLY HARVEST, WHICH WAS COMPLETED QUICKLY IN MULTIPLE SELECTIVE PICKS.

### OUR WINEMAKING

WE HAND HARVESTED IN SELECTIVE PICKS AND PERSONALLY HAND-SORTED THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE GENTLY PRESSED THE GRAPES AND TRANSFERRED THE JUICE DIRECTLY TO A MIXTURE OF STAINLESS STEEL AND FRENCH OAK BARRELS. PRIMARY FERMENTATION WAS COMPLETED IN BOTH TANK AND BARREL, WITH 100% NATIVE YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND THEN AGED THE WINES ON THEIR LEES FOR 8 MONTHS, BEFORE RIGOROUS SELECTION YIELDED A FEW SELECT BARRELS FOR THIS BLEND. THESE BARRELS WERE AGED AN ADDITIONAL 8 MONTHS, BEFORE BLENDING AND BOTTLING.

### PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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