

# DRAGONETTE CELLARS



## 2013 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



### COMPOSITION

100% SAUVIGNON BLANC

### VINEYARD

100% VOGELZANG

### CLONES

1 (58%)

MUSQUE (42%)

### AVERAGE YIELD

4.14 TONS PER ACRE

### HARVEST DATES

AUG. 26 TO SEPT. 6, 2013

### APPELLATION

HAPPY CANYON OF  
SANTA BARBARA

### FERMENTATION

75% BARREL FERMENTED IN FRENCH  
OAK (14% NEW)

25% IN STAINLESS BARRELS

### AGING

11 MONTHS ON THE LEES PLUS 5 MONTHS  
EXTENDED AGING

### BOTTLED

DECEMBER 17, 2014

ALCOHOL: 14.5%

CASES PRODUCED: 320

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 BELIEVE THAT HAPPY CANYON FRUIT IS PARTICULARLY WELL SUITED TO BARREL FERMENTATION AND LONGER AGING.

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.

### VOGELZANG VINEYARD

VOGELZANG IS SITUATED ON A GENTLY SLOPING BED OF WELL DRAINED, GRAVELLY LOAM SOIL WITH SERPENTINITE. THE VINEYARD IS WELL ESTABLISHED AND HAS BEEN CAREFULLY PRUNED, LEAFED AND DEFICIT-IRRIGATED TO FOCUS THE PLANT'S ENERGY ON FRUIT DEVELOPMENT. 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 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 A SERIES OF SELECTIVE PICKS. WITHIN HOURS, WE GENTLY PRESSED THE GRAPES AND TRANSFERRED THE JUICE DIRECTLY TO A MIXTURE OF STAINLESS AND FRENCH OAK BARRELS (14% NEW). PRIMARY FERMENTATION WAS COMPLETED IN BOTH TANK AND BARREL, WITH NATIVE YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND AGED THE WINES ON THEIR LEES FOR 11 MONTHS, BEFORE MAKING THIS RESERVE SELECTION. WE THEN AGED THE WINES FOR 5 ADDITIONAL MONTHS BEFORE BLENDING AND BOTTLING.

### PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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