

DRAGONETTE CELLARS



2013 SYRAH, JOHN SEBASTIANO VINEYARD



COMPOSITION

96% SYRAH
4% GRENACHE

VINEYARDS

100% JOHN SEBASTIANO

CLONES

383, 470, A2 (GRENACHE)

APPELLATION

SANTA YNEZ VALLEY

AVERAGE YIELD

2.7 - 3.5 TONS PER ACRE
(AVERAGE 3.2)

HARVEST DATES

OCTOBER 3-8

FERMENTATION

10% WHOLE CLUSTER
1.5 TON, OPEN TOP FERMENTERS
4-7 DAY COLD SOAK
PUMPOVERS, PUNCHDOWNS

AGING

20 MONTHS ON THE LEES
FRENCH OAK BARRELS (25% NEW)

BOTTLED

MAY 21, 2015 (UNFILTERED)

ALCOHOL: 14.7%

CASES PRODUCED: 180

SUGGESTED RETAIL: \$50

PHILOSOPHY

WE BELIEVE THAT SANTA YNEZ VALLEY IS UNIQUELY WELL-SUITED FOR GROWING WORLD CLASS SYRAH 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. WE HAVE TWO BLOCKS OF SYRAH, ONE ON A STEEP HILLSIDE AT THE HIGHEST, WINDIEST POINT IN THE VINEYARD, AND ONE IN SLIGHTLY MORE PROTECTED LOCATION AT THE REMOTE NORTHERN END OF THE VINEYARD. SOILS RANGE FROM CLAY-LOAM TO SANDY IN NATURE. THE COOL WIND AND FOG AT THIS SITE PROVIDE FOR AN EXTREMELY LONG AND SLOW RIPENING OF SYRAH, AND THE BLOCK IS TYPICALLY PICKED VERY LATE. THESE GRAPES PRODUCE A DARK, INTENSELY AROMATIC WINE, WITH COOL, FRESH, BLACK AND BLUE BERRY FRUITS, GREAT FRESHNESS, MINERAL LIFT AND SOLID 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 WARMTH IN AUGUST AND SEPTEMBER RESULTED IN A RELATIVELY EARLY HARVEST IN NEAR PERFECT CONDITIONS.

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 FRENCH OAK BARRELS AND ARE AGED ON THEIR LEES FOR 20 MONTHS BEFORE BOTTLING.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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