

DRAGONETTE CELLARS



2013 SEVEN



COMPOSITION

89% SYRAH, 8% GRENACHE,
2% MOURVEDRE, 1% VIOGNIER

VINEYARDS

45% JOHN SEBASTIANO
30% STOLPMAN
15% HARRISON CLARKE
8% THOMPSON
2% MCGINLEY

CLONES (SYRAH)

470, 383, 174 & ESTRELLA RIVER

YIELD INFORMATION

1.62 TO 3.5 TONS PER ACRE
2.4 AVERAGE TPA

HARVEST DATES

SEPTEMBER 7 TO OCTOBER 8

APPELLATION

SANTA BARBARA COUNTY

FERMENTATION

1.5 TON, OPEN TOP FERMENTERS
NATIVE AND COMMERCIAL YEASTS

AGING

20 MONTHS IN FRENCH OAK
7% NEW

BOTTLED

MAY 21, 2015 (UNFILTERED)

ALCOHOL: 14.9%

CASES PRODUCED: 400

SUGGESTED RETAIL: \$40

PHILOSOPHY

SANTA BARBARA COUNTY IS UNIQUELY WELL-SUITED FOR GROWING WORLD CLASS SYRAH OF PERSONALITY AND DISTINCTION. IN PARTICULAR, THE SANTA YNEZ VALLEY AND ITS SUB-APPELLATION, BALLARD CANYON BENEFIT FROM THE AREA'S UNIQUE EAST-WEST ORIENTATION, WHICH FUNNELS DAILY WIND AND FOG FROM THE COOL PACIFIC OCEAN, MODERATING THE DAYTIME HEAT FROM THE MORE INLAND CLIMATES. THIS COOLING EFFECT PROVIDES FOR A LONG GROWING SEASON AND SLOW, STEADY RIPENING OF THE GRAPES' SUGARS AND PHENOLIC COMPOUNDS. THE RESULTING WINES THEREFORE BALANCE POWER AND INTENSITY WITH STRUCTURE AND ELEGANCE. "SEVEN", IS OUR SYRAH-BASED BLEND FROM THESE EXCEPTIONAL SITES.

THE VINEYARDS

JOHN SEBASTIANO (SANTA YNEZ VALLEY) - OUR COOLEST SYRAH SITE RESULTS IN REMARKABLE AROMATICS, DARK FRUITS, HERBS AND SPICE.

STOLPMAN (BALLARD CANYON) - ROLLING HILLS OF CLAY LOAM, UNDERPINNED WITH LIMESTONE PRODUCE LOW YIELDS OF SPECTACULARLY DARK, MEATY AND INTENSE FRUIT.

HARRISON CLARKE (BALLARD CANYON) - THIN SOILS COVER PURE LIMESTONE ON THIS STEEP, LOW YIELDING SITE, GIVING TINY BUNCHES OF SUPER INTENSE, STRUCTURED FRUIT AND NOTICEABLE MINERALITY.

THOMPSON (LOS ALAMOS VALLEY) - ROLLING HILLS WITH SANDY-SHALE SOILS AND PERFECT SOUTHERN EXPOSURE, WITH COOL OCEAN INFLUENCES GIVE SPICY, INTENSE FRUIT.

MCGINLEY (HAPPY CANYON) - HILLSIDE BLOCK ON CLAY LOAM GIVES MEDIUM BODIED, RED FRUITED AND SPICY MOURVEDRE.

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 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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