

DRAGONETTE



2015 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% Sauvignon Blanc

VINEYARDS

50% Grassini Family
50% Vogelzang

CLONES

1 (90%) and musque (10%)

AVERAGE YIELD

0.89 to 2.17 tons per Acre

HARVEST DATES

August 4th to 17th

APPELLATION

Happy Canyon of
Santa Barbara

FERMENTATION

70% Neutral French Oak,
30% Stainless Steel

AGING

8 months on the lees, no stirring

BOTTLED

April 18, 2016

ALCOHOL: 13.8%

CASES PRODUCED: 300

SUGGESTED RETAIL: \$30

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. Happy Canyon, with its unique soils and climate - warm to hot summer days and cool to cold evenings - is ideal for promoting full phenolic ripeness while still retaining critical acidity. This bottling represents an appellation blend of lots we feel express the characteristics of Happy Canyon; explosive but bright yellow and tropical fruits and melons balanced by fresh, clean and present acidity, but without the herbaceousness sometimes associated with the grape.

THE VINEYARDS

We purchase fruit by the acre, and work with the vineyard teams, managing canopy and yield for ultra-premium quality fruit.

GRASSINI FAMILY VINEYARD - This high density vineyard has thin soils of sandy clay loam with some serpentinite. The grapes produce wines with complex aromas and flavors of sweet ripe melons and kiwi, underpinned by key lime and baking spices.

VOGELZANG VINEYARD - Gently sloping blocks are now deep rooted in maritime soils (laced with serpentinite) and carefully farmed for low yields. Spectacular and explosive aromatics and tropical flavors of mango, guava and pineapple and are well matched to aging in French oak barrels.

THE VINTAGE

2015 will be forever known as the great drought year; the last in a historically dry five-year period. Due to early warmth, 2015 had an extremely early budbreak, and although we avoided frosts, we had cool windy weather in May, resulting in very poor set, with fewer and smaller clusters. After mid-June, we had constant warm to hot temperatures up until harvest which commenced as early as the end of July. Soil toxicity (from salt buildup) and this poor set led to extremely low yields; in fact, the lowest we have seen. What fruit was on the vines, however, received all of the plants' energy, resulting in deep, concentrated and remarkably flavorful wines. 2015 is proving to be a great vintage for quality, though there is not much to go around.

OUR WINEMAKING

We pick the individual blocks in several passes, initially selecting the riper, more flavorful bunches, while leaving others on the vine for further flavor development. At least one of us is present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes and transfer the juice directly to a mixture of tanks and barrels for primary fermentation, which takes place with native yeasts and temperature control. We block malolactic fermentation to retain freshness and then age the wines on their lees until blending and bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis