

DRAGONETTE



2016 ROSÉ, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

88% Grenache
8% Mourvèdre
4% Syrah

VINEYARDS

Vogelzang (GR, MO)
John Sebastiano, Kimsey & Stolpman (SY)

CLONES

Grenache: Noir
Mourvedre: Clone 4
Syrah: 383, 470, 174, Estrella

HARVEST DATES

August 31 to September 21

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

Native yeasts
Neutral oak, concrete & stainless steel.

AGING

5 months on the lees.

BOTTLED

February 28, 2017

ALCOHOL: 12.5%

CASES PRODUCED: 930

SUGGESTED RETAIL: \$25

PHILOSOPHY

Dry Rosé is the ideal wine for warm summer days, as an aperitif, or as a match for appetizers and spicy food. We also love to sip it while we cook, especially outside on the grill. Thus, we take our Rosé seriously and meticulously apply all of the techniques we use on our white and red wines, most importantly, grape and site selection, lower yields, careful handling, and fermentation to complete dryness. Our Rosé is crisp, refreshing, expressive and lively, which stimulates the palate.

THE APPELLATION: HAPPY CANYON OF SANTA BARBARA

Happy Canyon is located in the easternmost portion of the Santa Ynez Valley, where warm daytime high temperatures promote the development of sugar and flavor ripeness and cold evening and morning lows allow the grapes to “rest”, preserving vital acidity. Happy Canyon’s unique mix of clay loam soils, with some alluvial gravel and serpentinite, also plays a large role in restraining vigor and promoting the struggle that results in depth and concentration.

VOGELZANG VINEYARD

Vogelzang is situated on a gently sloping bed of well drained, gravelly loam soil. The fairly rich, nutritious soil produces healthy plants which are then carefully pruned, leafed and deficit-irrigated to focus the plant’s energy on fruit development. The vineyard is expertly tended by our friends at Coastal Vineyard Care Associates, with whom we have worked for years to develop careful farming practices in our blocks.

THE VINTAGE

2016 was another in a string of terrific vintages in Santa Barbara. A small burst of concentrated rain in February helped clear out some of the salts in the soil and prepare the vines for a good growing season. We had another early budbreak, and (unlike 2015) perfect weather during set, allowing for a strong, balanced crop. May, June and July were quite warm and ripening was fairly quick and almost too easy. It was looking like another record early harvest, until the coolest August anyone could remember slowed the vines considerably. For the winemaker it was almost ideal, as the grapes were able to complete ripening slowly, without heat spikes or other vine stress, meaning the grapes could maintain good solid acidity. With the cool temperatures we were able to pick fruit at almost perfect ripeness under a fairly leisurely schedule.

OUR WINEMAKING

We harvest by hand in the cool morning hours with field sorting and then rush the grapes to the winery for immediate processing. We gently press the whole clusters and transfer the juice directly to a combination, used oak barrels, stainless steel and a concrete egg. Fermentation is completed with native yeasts and temperature control. Malolactic fermentation is blocked, and the wine is aged in neutral barrels for five months before bottling.

PROPRIETORS/WINEMAKERS

Brandon Sparks-Gillis, John Dragonette & Steve Dragonette