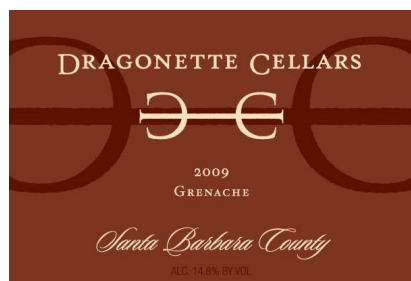


DRAGONETTE CELLARS



2009 GRENACHE, SANTA BARBARA COUNTY



COMPOSITION:

75% GRENACHE
20% SYRAH
5% MOURVÈDRE

VINEYARDS:

56%: THOMPSON
30%: WATCH HILL
5% MCGINLEY
4% SHADOW CANYON

APPELLATION:

SANTA BARBARA COUNTY
(LOS ALAMOS VALLEY)

AVERAGE YIELD:

GRENACHE 1.74 TO 1.9
SYRAH 2.4

HARVEST DATES:

GRENACHE - NOVEMBER 6
SYRAH - OCTOBER 10

FERMENTATION:

1.5 TON, OPEN TOP FERMENTERS
27% WHOLE CLUSTERS

AGING:

16 MONTHS IN FRENCH OAK
500L PUNCEHONS & BARRIQUES
27% NEW

BOTTLED:

UNFILTERED, APRIL 20, 2010

ALCOHOL: 14.8%

CASES PRODUCED: 200

SUGGESTED RETAIL: \$38

PHILOSOPHY:

WE BELIEVE THAT THE VINEYARDS OF SANTA BARBARA COUNTY ARE UNIQUELY WELL-SUITED FOR RHONE VARIETIES, PARTICULARLY GRENACHE AND SYRAH. THIS WINE LARGELY HAILS FROM VINEYARDS IN THE LOS ALAMOS VALLEY, WHERE WARM, SUNNY DAYS, COOL NIGHTS AND A LONG GROWING SEASON RESULT IN WINES THAT BALANCE POWER, INTENSITY AND ELEGANCE. WE CAREFULLY SELECT DISTINCT VINEYARD SITES AND FARM THEM TO SUIT THEIR SOILS AND CLIMATE, BEFORE HARVESTING FOR FLAVOR AND BALANCE. EACH VINEYARD COMPONENT IS HAND HARVESTED IN THE COLD EARLY MORNING HOURS, FIELD-SORTED BY THE PROPRIETORS AND PROCESSED WITHIN HOURS OF PICKING. THE WINES ARE SEPARATELY AGED IN A BLEND OF NEW AND USED BARRELS AND PUNCEHONS DESIGNED TO ENHANCE THE CHARACTERISTICS OF EACH LOT.

THE VINEYARDS:

THOMPSON

THE MOST PROMINENT VINEYARD IN THE LOS ALAMOS VALLEY, THOMPSON HAS BEEN LONG PRIZED FOR ITS STEEP ROLLING HILLS, UNIQUE SOILS, AND PERFECT SOUTHERN EXPOSURE. THE VINEYARD RECEIVES COOLING OCEAN INFLUENCES FROM THE NEARBY PACIFIC OCEAN, WHICH ALLOW GRAPES TO RIPEN SLOWLY. THOMPSON GRAPES DISPLAY INTENSE FRUIT FLAVORS YET MAINTAIN SOLID STRUCTURE AND ACIDITY.

WATCH HILL,

LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY

THIS HILLSIDE VINEYARD FEATURES A MIX OF SAND AND CLAY SOILS AND PROVIDES GRAPES WITH STUNNING COLOR AND AROMATICS.

THE VINTAGE:

2009 WAS A CLASSIC COOL CLIMATE YEAR, PUNCTUATED BY AN EARLY SEPTEMBER HEAT WAVE WHICH BLASTED OVERLY EXPOSED VINEYARDS. CAREFUL CANOPY MANAGEMENT WAS CRITICAL TO PROTECT THE CROP FROM SUNBURN. SEPTEMBER AND OCTOBER WERE SUNNY AND COOL, WITH PLENTY OF LIGHT, ALLOWING SLOW BUT DETERMINED RIPENING. THE GRAPES WERE CAREFULLY HARVESTED IN THE FIRST WEEK OF NOVEMBER.

OUR WINEMAKING:

WE PERSONALLY HAND SORTED THE FRUIT IN COOL EARLY MORNING PICKS. WITHIN HOURS, WE PROCESSED THE FRUIT; A PORTION OF THE WHOLE CLUSTERS WAS PLACED DIRECTLY INTO 1.5 TON FERMENTERS, AND THE REST WAS DESTEMMED, LEAVING WHOLE BERRIES. THE FRUIT WAS COLD SOAKED FOR FOR 5-10 DAYS, THEN FERMENTED, LARGELY WITH NATIVE YEASTS, USING A COMBINATION OF PUMPOVERS AND PUNCHDOWNS TO GENTLY EXTRACT MAXIMUM FLAVOR AND COMPLEXITY. AT DRYNESS, THE WINES WERE BASKET PRESSED TO BARREL AND AGED ON THEIR LEES IN CAREFULLY SELECTED BARRELS AND PUNCEHONS FROM SEVERAL COOPERS (27% NEW) FOR 16 MONTHS.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS