

DRAGONETTE CELLARS



2009 SAUVIGNON BLANC, VOGELZANG VINEYARD



COMPOSITION:

100% SAUVIGNON BLANC

VINEYARDS:

100%: VOGELZANG

CLONES:

75% MUSQUE
25% CLONE 1

YIELD (TONS PER ACRE):

MUSQUE - 1.68
CLONE 1 - 1.46

HARVEST DATE:

SEPTEMBER 2, 2009

APPELLATION:

HAPPY CANYON OF SANTA BARBARA

FERMENTATION:

FERMENTED AND AGED
IN 100% FRENCH OAK (47% NEW).

AGING:

16 MONTHS ON THE LEES.

BOTTLED:

JANUARY 21, 2011

ALCOHOL: 14.3%

CASES PRODUCED: 100

SUGGESTED RETAIL: \$48

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. WE OBTAIN GRAPES FROM SEVERAL TOP SITES IN THE SANTA YNEZ VALLEY AND FERMENT EACH LOT IN THE VESSEL (BARREL OR STAINLESS STEEL TANK) THAT IS MOST APPROPRIATE TO GRAPES' CHARACTERISTICS. AFTER AGING, WE PAINSTAKINGLY TASTE THROUGH EACH LOT AND DECIDE UPON THE BLEND OR BLENDS WE WISH TO CREATE FROM THE FINISHED WINES. IN 2009, WE FELT SEVERAL INDIVIDUAL BARRELS OF VOGELZANG MERITED ADDITIONAL BARREL AGING AND A VINEYARD DESIGNATE BOTTLING.

THE APPELLATION: HAPPY CANYON OF SANTA BARBARA

LOCATED AT THE FAR EASTERN END OF THE SANTA YNEZ VALLEY, HAPPY CANYON BECAME AN AVA IN 2009 IN RECOGNITION OF ITS SPECIAL SOILS (CLAY LOAM WITH SOME ALLUVIAL GRAVEL AND VOLCANICS) AND CLIMATE. IT ENJOYS WARM INLAND DAYTIME TEMPERATURES; HOWEVER, THE EARLY MORNING AND EVENING HOURS ARE COOLED SIGNIFICANTLY DUE TO OCEAN INFLUENCES (WIND, FOG) MOVING UP THE SANTA YNEZ RIVER FROM ITS TERMINUS IN THE COLD PACIFIC. THIS CLIMATE IS PERFECT FOR SAUVIGNON BLANC, PERMITTING FULL RIPENING WHILE ALLOWING FOR THE CRITICAL RETENTION OF ACIDS.

THE VINEYARD: 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. WE PURCHASE THIS FRUIT BY THE ACRE, PERMITTING US TO CONTROL THE FARMING PRACTICES, LIMIT YIELDS, MANAGE THE CANOPY AND HARVEST IN SELECTIVE PICKS.

THE VINTAGE

2009 WAS A CLASSIC COOL-CLIMATE YEAR, UNTIL A DRAMATIC LATE-SEASON HEAT WAVE CAME ALONG AND DROVE SUGARS UP QUICKLY. ATTENTION TO DETAIL, LOW YIELDING BLOCKS AND THE ABILITY TO ACT FAST WAS REQUIRED IN 2009. INDEED, ONLY FRUIT FROM LOW-YIELDING BLOCKS HAD SUFFICIENT PHENOLIC RIPENESS TO BE HARVESTED EARLY WHILE SUFFICIENT ACIDITY WAS STILL PRESENT.

OUR WINEMAKING

WE PICKED VOGELZANG AT FIRST LIGHT IN THE COLD MORNING HOURS, AND WE PERSONALLY HAND SORTED THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE GENTLY PRESSED THE GRAPES AND TRANSFERRED THE JUICE DIRECTLY TO A MIX OF NEW AND USED FRENCH OAK BARRELS (AND A SINGLE ONCE-USED PUNcheon). PRIMARY FERMENTATION WAS COMPLETED WITH NATIVE AND COMMERCIAL YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION AND THEN AGED THE WINE ON ITS LEES FOR 16 MONTHS.

PROPRIETORS/WINEMAKERS

STEVE DRAGONETTE, JOHN DRAGONETTE & BRANDON SPARKS-GILLIS

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