

DRAGONETTE CELLARS



2010 SAUVIGNON BLANC, SANTA YNEZ VALLEY



COMPOSITION

100% SAUVIGNON BLANC

VINEYARDS

44% GRASSINI FAMILY
46% REFUGIO RANCH
10% VOGELZANG

CLONES

1 AND MUSQUE

AVERAGE YIELD

3.2 TONS PER ACRE

HARVEST DATES

SEPT 13ND TO SEPT 23TH

APPELLATION

SANTA YNEZ VALLEY

FERMENTATION

60 % STAINLESS STEEL TANKS
40% NEUTRAL FRENCH OAK BARRELS
AND 500L PUNCHEONS

AGING

11 MONTHS ON THE LEES

BOTTLED

AUGUST 27, 2011

ALCOHOL: 13.5%

CASES PRODUCED: 675

SUGGESTED RETAIL: \$25

PHILOSOPHY

WE BELIEVE THAT SAUVIGNON BLANC IS ONE OF THE GREAT WHITE WINE GRAPES OF THE WORLD, PARTICULARLY WELL-SUITED TO SELECT AREAS IN SANTA BARBARA COUNTY, AND WE AIM TO PRODUCE REFERENCE POINT WINES FROM THIS VARIETAL. OUR SANTA YNEZ VALLEY BOTTLING COMBINES FRUIT FROM THREE TOP VINEYARDS, WITH THE INDIVIDUAL COMPONENTS FERMENTED AND AGED IN STAINLESS STEEL, NEUTRAL FRENCH OAK, AND FRENCH OAK PUNCHEONS (500 LITERS). WE BLEND THE INDIVIDUAL LOTS TO ACHIEVE INTENSITY, COMPLEXITY, AND DEPTH.

THE VINEYARDS

GRASSINI FAMILY, REFUGIO RANCH & VOGELZANG

IN 2010 WE WORKED WITH THREE OF THE FINEST SAUVIGNON BLANC VINEYARDS IN THE SANTA YNEZ VALLEY: THE RENOWNED VOGELZANG AND GRASSINI VINEYARDS FROM THE WARMER HAPPY CANYON AREA, AND REFUGIO, A SPECTACULAR, SLIGHTLY COOLER SITE TUCKED INTO THE WILD SANTA YNEZ MOUNTAINS. WE PURCHASED ALL THIS FRUIT ON A PER ACRE BASIS, GIVING US CONTROL OVER THE FARMING PRACTICES AND PERMITTING DIFFERENTIAL HARVESTING OF PORTIONS OF OUR BLOCKS.

THE VINTAGE

2010 WAS A DIFFICULT YEAR IN THE SANTA YNEZ VALLEY. AFTER A FAIRLY HEALTHY CROP SET, WE HAD AN EXTRAORDINARILY COOL SPRING AND SUMMER. EVEN MID-SUMMER TEMPERATURES WERE OFTEN IN THE 60'S AND 70S. THE LACK OF HEAT REQUIRED CAREFUL CANOPY AND CROP MANAGEMENT, AS ONLY BLOCKS WITH BALANCED AMOUNTS OF FRUIT COULD SUFFICIENTLY RIPEN, AND OPEN CANOPIES WERE REQUIRED TO MAXIMIZE WHAT LITTLE HEAT WAS AVAILABLE. PATIENCE WAS REQUIRED AT HARVEST, AS INDIVIDUAL BLOCKS HAD TO BE CONSTANTLY MONITORED FOR RIPENESS WHILE CANOPIES WERE STILL ACTIVE. HARVEST WAS A FULL TWO WEEKS LATER THAN 2009. WE PICKED DIFFERENTIALLY WITHIN OUR SEVERAL BLOCKS, SO AS TO SELECT THE RIPER, MORE FLAVORFUL BUNCHES, WHILE LEAVING THE OTHERS ON THE VINE FOR MORE FLAVOR DEVELOPMENT. ULTIMATELY, WE WERE PLEASED WITH THE RESULTING WINES, WHICH ARE A TESTAMENT TO THE BENEFITS OF PER ACRE FARMING IN A CHALLENGING VINTAGE.

OUR WINEMAKING

WE HARVESTED IN SELECTIVE PICKS AND PERSONALLY HAND-SORTED THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE PRESSED TO TANKS AND TO NEUTRAL FRENCH OAK BARRELS AND 500L PUNCHEONS, WITHOUT SETTLING. PRIMARY FERMENTATION WAS COMPLETED WITH NATIVE AND COMMERCIAL YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND THEN AGED THE WINES ON THEIR LEES FOR 11 MONTHS, OCCASIONALLY STIRRING THE LEES TO FOSTER FLAVOR EXTRACTION. THIS WINE BLENDS THE CITRUSY ENERGY OF TANK FERMENTED LOTS, WITH THE ROUNDER, MORE EVOLVED WINES RAISED IN BARREL.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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