

DRAGONETTE CELLARS



2010 SEVEN



COMPOSITION

92% SYRAH, 5% GRENACHE,
2% MOURVEDRE & 1% VIOGNIER

SEVEN VINEYARDS

33% THOMPSON
26% SHADOW CANYON
14% HARRISON CLARKE
13% WATCH HILL
10% STOLPMAN
2% JOHN SEBASTIANO
2% MCGINLEY

CLONES

7, 470, 877, 383 & ESTRELLA RIVER

YIELD INFORMATION

1.25 TO 2.19 TONS PER ACRE
1.95 AVERAGE TPA

HARVEST DATES

OCTOBER 7 TO NOV 15, 2011

APPELLATION

CENTRAL COAST

FERMENTATION

1.5 TON, OPEN TOP FERMENTERS
NATIVE AND COMMERCIAL YEASTS

AGING

22 MONTHS IN FRENCH OAK, 42% NEW

BOTTLED

AUGUST 17, 2012

ALCOHOL: 15.2%

CASES PRODUCED: 440

SUGGESTED RETAIL: \$40

PHILOSOPHY

SYRAH IS PRIZED FOR ITS DEPTH, AROMATIC COMPLEXITY, ELEGANCE AND LONGEVITY, AND IT IS THE PRINCIPAL GRAPE IN "SEVEN", OUR BLEND OF RHONE VARIETALS FROM SEVEN EXCEPTIONAL SITES IN THE COOLER PORTIONS OF SANTA BARBARA AND SAN LUIS OBISPO COUNTIES. THE LONG COOL GROWING SEASON AND OUR METICULOUS PER ACRE FARMING FOR LOW YIELDS, RESULT IN GRAPES OF GREAT INTENSITY, COMPLEXITY AND BALANCE.

THE VINEYARDS

THOMPSON (LOS ALAMOS VALLEY) - ROLLING HILLS WITH SANDY-SHALE SOILS AND PERFECT SOUTHERN EXPOSURE, WITH COOL OCEAN INFLUENCES GIVE SPICY, INTENSE FRUIT. **SHADOW CANYON** (YORK MOUNTAIN, PASO ROBLES) - A STEEP, HIGH ELEVATION SITE WITH ROCKY SHALE SOILS AND COOL OCEAN BREEZES AND FOG GIVE POWERFUL FRUIT FLAVORS WITH FRESH MINERALITY. **HARRISON CLARKE** (BALLARD CANYON) - THIN SOILS COVER PURE LIMESTONE ON THIS STEEP, DRAMATIC, LOW YIELDING SITE, GIVING TINY BUNCHES OF SUPER INTENSE, STRUCTURED FRUIT. **WATCH HILL** (LOS ALAMOS VALLEY) - SAND AND CLAY LOAM SOILS AND HILLSIDE EXPOSURE PROVIDES GRAPES WITH STUNNING COLOR AND AROMATICS. **STOLPMAN** (BALLARD CANYON) - ROLLING HILLS OF CLAY LOAM, UNDERPINNED WITH LIMESTONE PRODUCE LOW YIELDS OF SPECTACULARLY DARK AND INTENSE FRUIT. **JOHN SEBASTIANO** (SANTA YNEZ VALLEY) - OUR COOLEST SYRAH SITE RESULTS IN REMARKABLE AROMATICS AND SPICE. **MCGINLEY** (HAPPY CANYON) - THE WARM CLIMATE OF HAPPY CANYON IS IDEAL FOR RIPENING MOURVEDRE.

THE VINTAGE

2010 WAS A HISTORICALLY COLD YEAR. AFTER A FAIRLY HEALTHY CROP SET, WE HAD AN EXTRAORDINARILY COOL SPRING AND SUMMER, WITH MID-SUMMER HIGHS OFTEN IN THE 60'S. 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. IN SEPTEMBER AND OCTOBER ALTERNATING PERIODS OF HEAT AND RAIN REQUIRED CAREFUL ATTENTION TO THE VINES, WHICH REMAINED HEALTHY, PERMITTING A LONG SLOW RIPENING INTO LATE OCTOBER AND NOVEMBER. THE VINTAGE ULTIMATELY PRODUCED WINES OF EXUBERANT FRUIT FLAVORS, IN A FORWARD, YET BALANCED STYLE.

OUR WINEMAKING

WE HARVESTED EACH BLOCK IN THE COLD MORNING HOURS, PERSONALLY HAND SORTING IN THE FIELD. THE GRAPES WERE DESTEMMED WITHIN HOURS, THEN COLD SOAKED FOR 5-10 DAYS, BEFORE FERMENTATION COMMENCED, LARGELY WITH NATIVE YEASTS. WE USED A COMBINATION OF PUMPOVERS, PUNCHDOWNS AND DELESTAGE TO GENTLY EXTRACT MAXIMUM FLAVOR, WHILE MANAGING TANNINS. AT DRYNESS, WE TRANSFERRED THE WINES TO BARRELS AND 500L PUNCHEONS (42% NEW) AND AGED THE WINES FOR 22 MONTHS, WITH MINIMAL RACKING. THE FINAL BLEND WAS DERIVED BY WAY OF PAINSTAKING TASTING AND SELECTION, AND WAS BOTTLED UNFILTERED.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS