

DRAGONETTE CELLARS



2011 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% SAUVIGNON BLANC

VINEYARDS

55% VOGELZANG

45% GRASSINI FAMILY

CLONES

1 (82%) AND MUSQUE (18%)

AVERAGE YIELD

2.38 TONS PER ACRE

HARVEST DATES

SEPT 12ND TO SEPT 24TH

APPELLATION

HAPPY CANYON OF
SANTA BARBARA

FERMENTATION

85% BARREL FERMENTED IN
FRENCH OAK

15% IN STAINLESS BARRELS

AGING

11 MONTHS ON THE LEES

OCCASIONAL BÂTONNAGE

BOTTLED

AUGUST 27, 2011

ALCOHOL: 14.1%

CASES PRODUCED: 400

SUGGESTED RETAIL: \$28

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. THIS BOTTLING REPRESENTS AN APPELLATION BLEND OF LOTS WE FEEL EXPRESS THE CHARACTERISTICS OF HAPPY CANYON; EXPLOSIVE BUT BRIGHT YELLOW AND TROPICAL FRUITS AND MELONS BALANCED BY FRESH, CLEAN AND PRESENT ACIDITY, BUT WITHOUT THE HERBACEOUSNESS OFTEN FOUND IN OTHER REGIONS. HAPPY CANYON, WITH ITS UNIQUE SOILS AND CLIMATE - WARM TO HOT SUMMER DAYTIME HIGH TEMPERATURES AND COOL TO COLD EVENING LOWS - IS QUICKLY BECOMING KNOWN FOR PRODUCING SOME OF THE FINEST SAUVIGNON BLANC GRAPES ANYWHERE.

THE VINEYARDS

VOGELZANG VINEYARD & GRASSINI FAMILY VINEYARD

THESE ARE TWO OF THE FINEST SAUVIGNON BLANC VINEYARDS IN HAPPY CANYON. WE PURCHASE THESE GRAPES ON A PER ACRE BASIS, AND THEREFORE ARE INTIMATELY INVOLVED IN ALL FARMING PRACTICES; SUCH AS YIELD CONTROL, CANOPY MANAGEMENT, IRRIGATION AND DIFFERENTIAL HARVESTING OF PORTIONS OF OUR BLOCKS.

THE VINTAGE

2011 HAS PROVEN TO BE A SOLID VINTAGE FOR SAUVIGNON BLANC, AND THE WINES APPEAR AS PROMISING AS IN ANY RECENT VINTAGE. ALTHOUGH A HISTORICALLY COOL AND CHALLENGING YEAR OVERALL, CAREFUL CANOPY AND CROP MANAGEMENT ALONG WITH PATIENCE AND SELECTIVE PICKING AT HARVEST ALLOWED US TO MAKE HIGHLY SUCCESSFUL AND INTERESTING WINES. THE SEASON COMMENCED WITH A DEVASTATING APRIL FROST WHICH CUT YIELDS IN MANY VINEYARDS UP TO 50%. NEXT, THE WEATHER WAS COLD AND RAINY DURING BLOOM, RESULTING IN A HIGHLY VARIABLE SET, FURTHER CURTAILING YIELD. THE SMALLER CROP LOADS WHICH OCCURRED NATURALLY (WE NORMALLY FARM OUR BLOCKS FOR LOW YIELDS ANYWAY) WERE CRITICAL IN 2011, AS THE COOL TEMPERATURES OF THE SEASON WOULD HAVE MADE IT IMPOSSIBLE TO RIPEN A LARGE CROP LOAD. AS HARVEST APPROACHED WE CONSTANTLY MONITORED INDIVIDUAL BLOCKS AND PICKED IN SEVERAL PASSES BETWEEN EARLY AND LATE SEPTEMBER, SELECTING THE RIPER, MORE FLAVORFUL BUNCHES, WHILE LEAVING THE OTHERS ON THE VINE FOR MORE FLAVOR DEVELOPMENT.

OUR WINEMAKING

WE HARVESTED IN SELECTIVE PICKS AND PERSONALLY HAND-SORTED THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE GENTLY PRESSED THE GRAPES AND TRANSFERRED THE JUICE DIRECTLY TO A MIXTURE OF TANKS, BARRELS AND 500L PUNCHEONS. PRIMARY FERMENTATION WAS COMPLETED IN BOTH TANK AND BARREL, 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.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS