

DRAGONETTE CELLARS



2011 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



COMPOSITION

100% SAUVIGNON BLANC

VINEYARD

100% VOGELZANG

CLONES

1 AND MUSQUE

AVERAGE YIELD

2.15 TONS PER ACRE

HARVEST DATES

SEPT 12 TO SEPT 24, 2011

APPELLATION

HAPPY CANYON OF
SANTA BARBARA

FERMENTATION

80% BARREL FERMENTED IN FRENCH
OAK (25% NEW)
20% IN STAINLESS BARRELS

AGING

11 MONTHS ON THE LEES PLUS 5 MONTHS
EXTENDED AGING AND
OCCASIONAL BÂTONNAGE

BOTTLED

JANUARY 3, 2013 (UNFILTERED)

ALCOHOL: 14.3%

CASES PRODUCED: 140

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 HAVE FOUND THAT THE HAPPY CANYON AREA OF SANTA BARBARA COUNTY IS PARTICULARLY WELL SUITED TO THIS NOBLE GRAPE. HAPPY CANYON'S UNIQUE SOILS AND CLIMATE - WARM TO HOT SUMMER DAYTIME HIGH TEMPERATURES AND COOL TO COLD EVENING LOWS - CREATE WINES DEMONSTRATING RIPER SPECTRUM FRUIT FLAVORS BALANCED BY VIBRANT REFRESHING ACIDITY. WE BELIEVE THAT HAPPY CANYON FRUIT IS PARTICULARLY WELL SUITED TO BARREL FERMENTATION AND LONGER AGING.

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

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 OUR BLOCKS OF VOGELZANG IN A SERIES OF SELECTIVE PICKS, HARVESTING ONLY THE RIPEST CLUSTERS AND LEAVING OTHERS FOR FURTHER FLAVOR DEVELOPMENT. WITHIN HOURS, WE GENTLY PRESSED THE GRAPES AND TRANSFERRED THE JUICE DIRECTLY TO A MIXTURE OF STAINLESS AND FRENCH OAK BARRELS (25% NEW). PRIMARY FERMENTATION WAS COMPLETED IN BOTH TANK AND BARREL, WITH NATIVE YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND AGED THE WINES ON THEIR LEES FOR 11 MONTHS, BEFORE MAKING THIS RESERVE SELECTION. WE THEN AGED THE WINES FOR 5 ADDITIONAL MONTHS BEFORE BOTTLING WITHOUT FILTRATION.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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