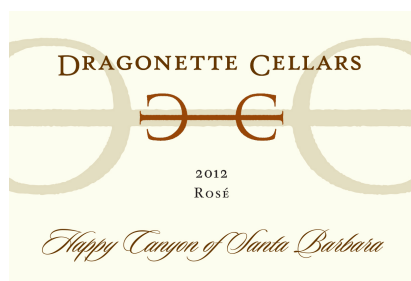


DRAGONETTE CELLARS



2012 ROSÉ, HAPPY CANYON OF SANTA BARBARA



COMPOSITION:

75% GRENACHE
20% MOURVEDRE
5% SYRAH

VINEYARDS:

VOGELZANG & COGHLAN

CLONES:

GRENACHE: NOIR, 513, 515
MOURVEDRE: CLONE 4
SYRAH: 470, ESTRELLA

HARVEST DATES:

SEPT 20 TO OCT 11

APPELLATION:

HAPPY CANYON OF SANTA BARBARA

FERMENTATION:

NATIVE YEASTS
MIX OF NEUTRAL BARRELS AND
STAINLESS STEEL TANKS.

AGING:

6 MONTHS ON THE LEES.

BOTTLED:

MARCH 6TH, 2013

ALCOHOL: 13.0%

CASES PRODUCED: 700

SUGGESTED RETAIL: \$20

PHILOSOPHY

DRY ROSÉ IS THE IDEAL WINE FOR WARM SUMMER DAYS, AS AN APERITIF, OR AS A MATCH FOR APPETIZERS AND SPICY FOOD. WE ALSO LOVE TO SIP IT WHILE WE COOK, ESPECIALLY OUTSIDE ON THE GRILL. THUS WE TAKE OUR ROSÉ SERIOUSLY AND METICULOUSLY APPLY ALL OF THE TECHNIQUES WE USE ON OUR WHITE AND RED WINES, MOST IMPORTANTLY, GRAPE AND SITE SELECTION, LOWER YIELDS, CAREFUL HANDLING, AND FERMENTATION TO COMPLETE DRYNESS. DRY ROSÉ IS A CRISP, REFRESHING, EXPRESSIVE WINE, WITH FRUIT AND ACIDITY IN PERFECT BALANCE TO STIMULATE THE PALATE.

THE APPELLATION: HAPPY CANYON OF SANTA BARBARA

HAPPY CANYON IS LOCATED IN THE EASTERNMOST PORTION OF THE SANTA YNEZ VALLEY, WHERE WARM DAYTIME HIGH TEMPERATURES PROMOTE THE DEVELOPMENT OF SUGAR AND FLAVOR RIPENESS AND COLD EVENING AND MORNING LOWS ALLOW THE GRAPES TO “REST”, PRESERVING VITAL ACIDITY. HAPPY CANYON’S UNIQUE MIX OF CLAY LOAM SOILS, WITH SOME ALLUVIAL GRAVEL AND SERPENTINE ALSO PLAYS A LARGE ROLE IN HIGH QUALITY GRAPE GROWING; THESE SOILS RESTRAIN VIGOR AND PROMOTE THE STRUGGLE THAT RESULTS IN DEPTH AND CONCENTRATION.

VINEYARDS: VOGELZANG AND COGHLAN

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. COGHLAN VINEYARD IS PLANTED ON GENTLE, SOUTH FACING SLOPES OF SANDY LOAM, WHICH NATURALLY LIMITS PLANT VIGOR. BOTH VINEYARDS ARE EXPERTLY TENDED BY OUR FRIENDS AT COASTAL VINEYARD CARE ASSOCIATES, WITH WHOM WE HAVE WORKED FOR YEARS TO DEVELOP CAREFUL FARMING PRACTICES IN OUR BLOCKS.

THE VINTAGE

2012 WAS A TERRIFIC GROWING SEASON. WE AVOIDED THE CRIPPLING FROSTS OF 2010 AND 2011. EXCELLENT WEATHER AT SET PROVIDED A HEALTHY CROP, WHICH BENEFITTED FROM THE WARMEST SEASON SINCE 2009. PLENTY OF SUNSHINE AND WARM (BIT NOT OVERLY HOT) DAYS ALLOWED FOR ALMOST PERFECT RIPENESS. IMPORTANTLY, WE AVOIDED SIGNIFICANT HEAT SPIKES THAT PLAGUED PRIOR YEARS, DRIVING UP SUGARS AND DROPPING ACIDS. 2012 BY CONTRAST ALLOWED FOR LONGER HANG TIME AND BETTER FLAVOR DEVELOPMENT AT REASONABLE ACID LEVELS.

OUR WINEMAKING

WE HARVEST IN THE COLD MORNING HOURS WITH FIELD SORTING AND THEN RUSH THE GRAPES TO THE WINERY FOR IMMEDIATE PROCESSING. WE GENTLY PRESS THE WHOLE CLUSTERS AND GIVE THE JUICE SEVERAL HOURS’ SKIN CONTACT BEFORE TRANSFERRING IT DIRECTLY TO USED FRENCH OAK BARRELS AND STAINLESS STEEL TANKS. FERMENTATION IS COMPLETED WITH NATIVE YEASTS AND TEMPERATURE CONTROL. MALOLACTIC FERMENTATION IS BLOCKED, AND THE WINE IS AGED IN NEUTRAL BARRELS BEFORE BOTTLING.

PROPRIETORS/WINEMAKERS

STEVE DRAGONETTE, JOHN DRAGONETTE & BRANDON SPARKS-GILLIS

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