

DRAGONETTE CELLARS



2012 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



COMPOSITION

100% SAUVIGNON BLANC

VINEYARDS

100% GRASSINI FAMILY

CLONE

1

AVERAGE YIELD

3.48 TONS PER ACRE

HARVEST DATES

SEPT 10 TO SEPT 14, 2012

APPELLATION

HAPPY CANYON OF
SANTA BARBARA

FERMENTATION

67% FERMENTED IN NEUTRAL FRENCH
OAK BARRELS
33% IN STAINLESS STEEL

AGING

11 MONTHS ON THE LEES
OCCASIONAL BÂTONNAGE

BOTTLED

AUGUST 10, 2013

ALCOHOL: 14.2%

CASES PRODUCED: 170

SUGGESTED RETAIL: \$38

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. HAPPY CANYON, WITH ITS UNIQUE SOILS AND CLIMATE - WARM TO HOT SUMMER DAYS AND COOL TO COLD EVENINGS - IS IDEAL FOR PROMOTING FULL PHENOLIC RIPENESS WHILE STILL RETAINING CRITICAL ACIDITY. IN ADDITION TO OUR APPELLATIONS BLEND, WE ALSO PRODUCE THIS RESERVE LEVEL, SINGLE VINEYARD BOTTLING, WHICH WE FEEL REPRESENTS THE BEST CHARACTERISTICS OF THE GRASSINI FAMILY VINEYARD.

GRASSINI FAMILY VINEYARD

GRASSINI IS AN EXCEPTIONAL VINEYARD LOCATED UPON SMALL HILLS AND RIVER BENCHES OF WELL DRAINED, SUPER FINE CLAY LOAM SOILS LACED WITH SERPENTINITE. THE VINEYARD IS METICULOUSLY MANAGED AND FARMED FOR LOW YIELDS AND HIGH QUALITY. 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. WINES FROM GRASSINI TYPICALLY DISPLAY EXPLOSIVE, TROPICAL-WEIGHT, GREEN SPECTRUM FRUITS (KIWI, HONEYDEW) BALANCED BY FRESH, CLEAN AND ENERGETIC ACIDITY, WITH SOLID MINERALITY, FASCINATING SPICE NOTES AND ONLY THE SLIGHTEST HINTS OF FRESH HERBS.

THE VINTAGE

2012 WAS AN EXCEPTIONAL VINTAGE, BOTH IN TERMS OF PRODUCTIVITY AND QUALITY. JUST ABOUT EVERYTHING WENT RIGHT IN 2012; THERE WERE NO SIGNIFICANT FROSTS, THE WEATHER WAS EXCELLENT AT SET, AND WE HAD A LONG FAIRLY CONSISTENT GROWING SEASON WITHOUT ANY SIGNIFICANT HEAT SPIKES. BEFITTING SANTA BARBARA, THERE WAS NO RAIN TO SPEAK OF AT HARVEST TIME. THE CROP ITSELF WAS LARGER THAN IN PRIOR YEARS; HOWEVER, AS IT TURNED OUT THE ADDITIONAL HEAT FROM THE LONG EVEN SUMMER ALLOWED THE GRAPES TO RIPEN EVENLY ACROSS THE BLOCKS. AS HARVEST APPROACHED WE CONSTANTLY MONITORED INDIVIDUAL BLOCKS FOR FLAVOR AND CRITICAL ACIDITY, AND WE PICKED IN SEVERAL PASSES, SELECTING THE RIPER, MORE FLAVORFUL BUNCHES, BUT LEAVING OTHERS ON THE VINE FOR FURTHER FLAVOR DEVELOPMENT.

OUR WINEMAKING

WE HARVESTED GRASSINI IN MULTIPLE SELECTIVE PASSES THROUGHOUT OUR BLOCKS. IN EACH CASE WE PERSONALLY HAND-SORTED THE CLUSTERS IN THE FIELD TO ENSURE THAT ONLY THE BEST FRUIT MADE IT TO THE WINERY. WITHIN HOURS, WE GENTLY PRESSED THE GRAPES AND TRANSFERRED THE JUICE DIRECTLY TO A MIXTURE OF STAINLESS STEEL AND NEUTRAL FRENCH OAK BARRELS AND 500L PUNCHEONS. PRIMARY FERMENTATION WAS COMPLETED IN BOTH TANK AND BARREL, WITH 100% NATIVE YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND THEN AGED THE WINES ON THEIR LEES FOR 11 MONTHS. THIS WINE WAS CRAFTED AFTER A DRACONIAN SELECTION OF OUR FAVORITE BARRELS.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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