

DRAGONETTE CELLARS



2012 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



COMPOSITION

100% SAUVIGNON BLANC

VINEYARD

100% VOGELZANG

CLONES

1 (65%) AND MUSQUE (35%)

AVERAGE YIELD

3.2 TONS PER ACRE

HARVEST DATES

SEPT 4 TO SEPT 13, 2012

APPELLATION

HAPPY CANYON OF
SANTA BARBARA

FERMENTATION

83% BARREL FERMENTED IN FRENCH
OAK (20% NEW)
17% IN STAINLESS STEEL

AGING

12 MONTHS ON THE LEES PLUS 4
MONTHS EXTENDED AGING IN TANK
OCCASIONAL BÂTONNAGE

BOTTLED

FEBRUARY 26, 2014

ALCOHOL: 14.2%

CASES PRODUCED: 290

SUGGESTED RETAIL: \$42

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.

WE BOTTLE SINGLE VINEYARD WINES WHEN WINES FROM A PARTICULAR VINEYARD EXPRESS A UNIQUE CHARACTER OR SENSE OF "PLACE" AND YET ARE COMPLETE WINES OF BALANCE, HARMONY AND INTEREST.

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

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 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 (20% 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 12 MONTHS, BEFORE MAKING THIS RESERVE SELECTION AND BLENDING IT INTO TANK. WE THEN AGED THE WINES FOR 4 ADDITIONAL MONTHS BEFORE BOTTLING.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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