

DRAGONETTE CELLARS



2013 ROSÉ, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

70% GRENACHE
25% MOURVEDRE
5% SYRAH

VINEYARDS

VOGELZANG (GR, MO)
JOHN SEBASTIANO (SY)

CLONES

GRENACHE: NOIR
MOURVEDRE: CLONE 4
SYRAH: 470

HARVEST DATES

SEPTEMBER 11 TO OCTOBER 4

APPELLATION

HAPPY CANYON OF SANTA BARBARA

FERMENTATION

NATIVE YEASTS
MIX OF NEUTRAL BARRELS AND
STAINLESS STEEL TANKS.

AGING

5 MONTHS ON THE LEES.

BOTTLED

FEBRUARY 26TH, 2014

ALCOHOL: 13.2%

CASES PRODUCED: 950

SUGGESTED RETAIL: \$22

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.

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. THE VINEYARD IS 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

2013 WAS AN EXCELLENT VINTAGE IN SANTA BARBARA COUNTY. THE SEASON WAS DEFINED BY HISTORICALLY LOW RAINFALL, EARLY BUDBREAK, AND SUSTAINED PERIODS OF WARM TO HOT WEATHER. DESPITE THE HEAT, WE AVOIDED THE 100 DEGREE PLUS SPIKES THAT CAN CAUSE EXTREME PLANT STRESS. VINES WERE ACTIVE THROUGHOUT THE SEASON, AND THE GRAPES, FOR THE MOST PART, HAD EXCELLENT PHYSIOLOGICAL RIPENESS (SUGARS AND PHENOLICS). ACID LEVELS WERE MODERATE, AS COOL TO COLD NIGHTS AND MORNINGS ALLOWED THE VINES TO SUSPEND ACTIVITY. CONSISTENT WARMTH IN AUGUST AND SEPTEMBER RESULTED IN AN EARLY HARVEST, WHICH WAS COMPLETED QUICKLY IN COOL, DRY, EARLY MORNING PICKS.

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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