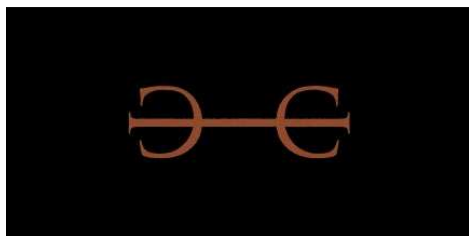


DRAGONETTE



2014 MJM



COMPOSITION

94% Syrah
5% Grenache
1% Viognier

VINEYARDS

40% John Sebastiano (2 blocks)
25% Stolpman (4 blocks)
20% Harrison Clarke
15% Thompson

CLONES (SYRAH)

383, 470, 174, Alban 1, Alban PB & Estrella

YIELD INFORMATION (TONS PER ACRE)

1.56, 1.73, 1.77, 2.48, 2.72, 3.03, 3.99 TPA
Average 2.78

HARVEST DATES

August 26 & September 2, 9, 13, 16, 18, 20,
23

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
Native yeast

AGING

27 months in French oak
(muid, puncheon, 400L & barrique)
25% new

ALCOHOL: 14.9%

CASES PRODUCED: 475

SUGGESTED RETAIL: \$75

PHILOSOPHY

MJM is our signature, Syrah-based blend, named in honor of our wives and co-conspirators in this venture, Mitchi, Jen and Michelle. We feel that Syrah from cooler sites in Santa Barbara makes wines of extraordinary depth, aromatic complexity, elegance and longevity, on par with those from the great growing regions of the world. We purchase fruit from renowned sites on acreage contracts so we may dictate farming, limit yields and harvest selectively, resulting in grapes of intensity and balance.

THE VINEYARDS

John Sebastiano - Santa Ynez Valley

On the edge of the Sta. Rita Hills, this is our coolest Syrah site, which results in remarkable aromatics of spice and dark fruits, in a wild, medium bodied frame with plenty of earth.

Stolpman - Ballard Canyon

Rolling hills of clay loam, underpinned with limestone produce low yields of spectacularly dark, intense red fruits and meaty notes. A portion of the fruit comes from the high density plantings.

Harrison Clarke - Ballard Canyon

Thin soils cover pure limestone here, yielding tiny bunches of grapes whose wines combine blackberry fruit and minerals.

Thompson - Los Alamos Valley of Santa Barbara County

Steep rolling hills, shale soils, and perfect southern exposure, with cool ocean influences give intense blue fruits with solid structure.

THE VINTAGE

The 2014 vintage was defined by almost no rainfall and a historically early budbreak. The vintage saw sustained periods of warm to hot weather, however, we had no dangerous heat spikes. The lack of rainfall resulted in some soil toxicity, requiring extra irrigation, and this led to solid (often surprisingly so) yields. However, the warmth of the season allowed the plants to ripen sufficiently. Acid levels were moderate. With no real cool down, the harvest was as early as any in recent memory, starting in early to mid-August for some varieties. The wines had plenty of phenolics, however, and are already delightful even at an early age.

OUR WINEMAKING

We harvested each block in the cold morning hours, personally hand sorting in the field. The grapes were destemmed within hours then cold soaked for 4-7 days, before fermentation with native yeasts. Pumpovers, punchdowns and delestage were used to gently extract flavor, while managing tannins. At dryness, the wines were transferred to French oak barrels of various formats (1200L muid, 500L puncheon, 400L, and 228 L barrique) of which 25% were new and aged for 18 months, with minimal racking. We painstakingly selected individual barrels for this wine, which was then blended and put back down to barrel for an additional 9 months before being bottled unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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