

DRAGONETTE



2015 GRENACHE, JOHN SEBASTIANO VINEYARD



100% Grenache

APPELLATION
Santa Ynez Valley

AVERAGE YIELD (TPA)
2.86 Tons per acre

HARVEST DATES
September 14-21

FERMENTATION
1.5 Ton, open top fermenters
18% Whole clusters
4-7 Day cold soak
Pumpovers, punchdowns

AGING
17 Months on the lees
Neutral French oak
500L Puncheon &
600L Demi Muid

BOTTLED
March 1, 2017 (unfiltered)

ALCOHOL: 13.5%

CASES PRODUCED: 125

SUGGESTED RETAIL: \$45

PHILOSOPHY

We believe that Santa Ynez Valley is uniquely well-suited for growing world class Grenache of personality and distinction. The valley's unique east-west orientation funnels daily wind and fog from the cool Pacific Ocean, moderating the daytime heat from the more inland climates. As a result, the valley enjoys warm sunny days, but cool evenings and mornings. This moderate climate creates a long growing season, with slow steady ripening of both sugars and phenolic (flavor) compounds. The resulting wines therefore balance power and intensity with structure and elegance.

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.

JOHN SEBASTIANO VINEYARD

This dramatic hillside site on the border of the Sta. Rita hills is one of the coolest sites planted to Rhone varietals in all of California. Grenache grows on a steep, south facing hillside of almost pure sand on the eastern edge of the block and slightly heavier sandy clay loam toward the west and at the bottom of the block. The block is typically picked very late but at relatively low sugar levels for Grenache. These grapes produce a cool, energetic, mineral-laden wine with juicy, high toned, aromatic red fruits, fresh herbs, and good structure for aging.

THE VINTAGE

2015 was the last year of a record breaking 3-4 year period of extreme drought. Partially as a result, the vines broke bud in very early March under warm conditions which lasted into April. However, a very cool and windy May resulted in very poor set; with crop levels reduced significantly (exceeding 50% in some cases). What little fruit was on the vine received all the plants' energy through very warm to hot temperatures in June, July and August, though we did have cooler evening in some cases to delay ripening somewhat. Harvest commenced in mid-September under somewhat rapid (and thus tricky) conditions, but the fruit that was picked was of truly outstanding quality; with incredible depth and concentration. We expect the wines will age extremely well.

OUR WINEMAKING

We personally hand sort the fruit in cool, early morning picks and then process it within hours; some is fully destemmed without crushing, some is fermented with a percentage of whole clusters. The fruit is cold soaked for 4-7 days, then fermented, largely with native yeasts, using a combination of daily pumpovers and punchdowns to gently extract maximum flavor and complexity. At dryness, the wines are drained and pressed to neutral 500L puncheons. The wines are aged on their lees for 18 months before selection, blending and bottling without filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis