

DRAGONETTE



2015 ROSÉ, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

75% Grenache
22% Mourvèdre
3% Syrah

VINEYARDS

Vogelzang (GR, MO)
John Sebastiano & Stolpman (SY)

CLONES

Grenache: Noir
Mourvedre: Clone 4
Syrah: 383, 470

HARVEST DATES

August 19 to September 2

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

Native yeasts
Neutral oak & stainless steel barrels.

AGING

5 months on the lees.

BOTTLED

February 22, 2016

ALCOHOL: 12.9%

CASES PRODUCED: 700

SUGGESTED RETAIL: \$25

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. Our Rosé is crisp, refreshing, expressive and lively, which stimulates 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 serpentinite 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

2015 will be forever known as the great drought year; the last (we hope) in a four-year period with almost no rainfall. 2015 was marked by historically early budbreak, poor set due to a cool and windy May, and then constant warm to hot temperatures up until harvest which commenced as early as the end of July. Soil toxicity and poor set led to extremely low yields; in fact, the lowest we have seen. What fruit was on the vines, however, received all of the plants’ energy, resulting in deep, concentrated and remarkably flavorful wines. We expect 2015, then, to be considered a great vintage for quality.

OUR WINEMAKING

We harvest by hand in the cool morning hours with field sorting and then rush the grapes to the winery for immediate processing. We gently press the whole clusters and transfer the juice directly to used 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 for five months before bottling.

PROPRIETORS/WINEMAKERS

Steve Dragonette, John Dragonette & Brandon Sparks-Gillis