

DRAGONETTE



2015 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



100% SAUVIGNON BLANC

CLONES

1 (60%) & Musque (40%)

YIELDS

2.01 to 2.32 Tons Per Acre
(Ave 2.16)

HARVEST DATES

August 4 - 17

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

100% fermented in mix of large format barrels (400 and 500L puncheons and 276 L "cigar" barrels) and small barriques
12% new French oak

AGING

11 months on the lees in wood
7 months extended aging in stainless steel

BOTTLED

February 28, 2017

ALCOHOL: 14.2%

CASES PRODUCED: 200

SUGGESTED RETAIL: \$45

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. Its unique soils (serpentinite) 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 and a distinct stony minerality. 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 with Serpentinite. The vineyard is well established and has been carefully pruned, leafed and deficit-irrigated to focus the plant's energy on fruit development. We purchase these grapes from several distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, canopy management, yield control, irrigation and differential harvesting of our blocks.

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, in the case of Sauvignon Blanc, by as much as half of normal. What little fruit was on the vine received all the plants energy through very warm to hot temperatures in June, July and right up until harvest, which commenced as early as the very beginning of August. Harvest was conducted under somewhat rapid (and thus tricky) conditions, but the fruit that was picked was of truly outstanding quality; with incredible depth and concentration. The wines will be impressive in their youth but should age extremely well on the strength of the great underlying material.

OUR WINEMAKING

We hand harvested in a series of selective picks. Within hours, we gently pressed the grapes and transferred the juice directly to a mixture of stainless steel and oak barrels. 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 11 months, before making this reserve selection. We then aged the wines for 7 additional months before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis