

DRAGONETTE



2016 GRENACHE, JOHN SEBASTIANO VINEYARD



100% Grenache

APPELLATION

Sta Rita Hills

AVERAGE YIELD (TPA)

3.96 Tons per acre

HARVEST DATES

September 30 - October 4

FERMENTATION

1.5 Ton, open top fermenters

20% Whole cluster

4-7 Day cold soak

Pumpovers, punchdowns

AGING

17 Months on the lees

Neutral French oak

500L Puncheon &

600L Demi Muid

BOTTLED

March 8, 2018

ALCOHOL: 14.3%

CASES PRODUCED: 220

SUGGESTED RETAIL: \$45

PHILOSOPHY

We believe Grenache thrives in the cooler portions of the Santa Ynez Valley and makes wines of distinction. We source Grenache from the far western part of Santa Ynez Valley, in the Sta. Rita Hills appellation, which is one of the coolest growing regions in California. This cool area (renowned for growing Pinot Noir and Chardonnay) receives daily wind and fog from the mighty Pacific Ocean which moderates daytime heat. These unique conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the Grenache. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity in a medium bodied frame.

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

2016 was another in a string of terrific vintages in Santa Barbara. We had another early budbreak, and (unlike 2015) perfect weather during set, allowing for a strong, balanced crop. May, June and July were quite warm, and ripening was fairly quick; however, an unseasonably cool August slowed the vines considerably. For the winemaker it was ideal, as the grapes were able to complete ripening slowly, without heat spikes, and the grapes maintained excellent acidity. Over a series of cool mornings, we picked each block at near-perfect ripeness and balance. The wines have great fruit character, fresh acidity and tannic structure and solid depth.

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 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 large format barrels. The wines are aged on their lees for 17 months before selection, blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis