

DRAGONETTE



2017 CHARDONNAY, DUVARITA VINEYARD



100% CHARDONNAY

CLONES

548, 76

APPELLATION

Santa Barbara County

YIELD (TONS PER ACRE)

1.73 - 2.13 (Average 1.94)

HARVEST DATES

September 5 & 7

FERMENTATION

100% Barrel Fermented

Native yeasts

Native MLF (in barrel)

COOPERAGE

100% French Oak

35% New

AGING

16 Months on the lees (no *battonage*)

BOTTLED

March 18, 2019

ALCOHOL: 14.0%

CASES PRODUCED: 125

SUGGESTED RETAIL: \$55

PHILOSOPHY

We strive to create Chardonnays of textural purity, complexity and balance with classic tension. Complexity and balance are achieved by meticulous attention to detail in the vineyard, where each vineyard block is managed for appropriate canopy and proper yields. Tension and textural purity begin in the vineyard with low yields and balanced acidity at harvest. Native yeast fermentation in clean oak cooperage and aging on the lees aid in preserving the purity of texture. We age our wines on their lees, without racking, and constant topping. Moreover, each wine is bottled only after sufficient time in barrel to permit ideal evolution.

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.

THE VINEYARD

Duvarita vineyard is located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand. As of 2013, the vineyard has been farmed Biodynamically. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The small clusters here give wines that are lean and elegant, with terrific intensity.

THE VINTAGE

2017 saw the first significant winter rains in some time, with extreme deluges in January and February. Despite the rain, vigor was normal due to a cool spring. Poor weather at set lead to a smaller than average crop. Summer was warm, even hot at times, but in most evenings, the cool down allowed grapes to retain acidity. August days were relatively even. Unfortunately, a massive Labor Day heatwave sent the mercury soaring over 110 for several days in early September. We managed to carefully pick around the heat; some grapes were picked before, while others were held until the plants could rebalance. The ability to selectively pick was crucial in producing wines with plenty of natural acidity and structure, which we were pleased to accomplish.

OUR WINEMAKING

We picked individual blocks in separate passes with field sorting. Within hours, the grapes were gently pressed, the juice settled, then put down to barrels for primary fermentation, which took place with native yeasts. The wine saw native malolactic fermentation and was aged on the lees in French oak barrels (35% new). The wine was given a gentle cross flow filtration before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis