

DRAGONETTE



2017 MJM



COMPOSITION

95% Syrah
4% Grenache
1% Viognier

VINEYARDS

John Sebastiano (3 blocks) - 50%
Stolpman (3 blocks) - 50%

CLONES (SYRAH)

383, 470, 174, Alban 1 & Estrella

YIELD INFORMATION

1.89 to 3.72 Tons Per Acre
Average 2.75

HARVEST DATES

September 9, 11, 12, 20, 22, 29 & October 2

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
Native yeast

AGING

30 months total in French oak
(puncheon, 400L & barrique) (44% new)

BOTTLED

March 16, 2020

ALCOHOL: 14.8%

CASES PRODUCED: 315

SUGGESTED RETAIL: \$85

PHILOSOPHY

MJM is our signature, Syrah-based blend, named in honor of our wives and co-conspirators in this venture, Mitchi, Jen and Michelle. We feel that Syrah from cooler sites in Santa Barbara makes wines of extraordinary depth, aromatic complexity, elegance and longevity, on par with those from the great growing regions of the world. We purchase fruit from renowned sites on acreage contracts so we may dictate farming, limit yields and harvest selectively, resulting in grapes of intensity and balance.

THE VINEYARDS

JOHN SEBASTIANO - STA. RITA HILLS

Steep hillside vineyard in eastern Sta. Rita Hills with sandy loam soils. Regularly buffeted by high winds and steeped in fog, this cool site produces grapes with remarkable aromatics of spice and dark fruits, in a wild, medium bodied frame with plenty of earth.

STOLPMAN - BALLARD CANYON

Rolling hills of clay loam, underpinned with limestone produce. Extreme deficit farming and older vines (some 20+ years) produce low yields of spectacularly dark, intense red fruits and meaty notes. A portion of the fruit comes from the steeply pitched high-density blocks (2006) which sit on thick bands of limestone and which produce remarkable expressive fruit.

THE VINTAGE

2017 saw significant winter rains. Vigor was merely normal due to a cool spring. Poor weather at set lead to a small crop. Summer was warm, even hot at times, but in most evenings, the temperatures cooled significantly, allowing the grapes to retain acidity. A brutal Labor Day heatwave saw 110 degrees for several days in early September, but the rest of September was relatively mild, allowing for vine rebalancing in the later ripening Syrah. We picked individual blocks at precise times in September and early October under ideal conditions.

OUR WINEMAKING

We harvested each block in the cold morning hours, personally hand sorting in the field. The grapes were destemmed within hours then cold soaked for 2-4 days, before fermentation (with 1% Viognier) by native yeasts. Pumpovers, punchdowns and delestage were used to gently extract flavor, while managing tannins. At dryness, the wines were transferred to French oak barrels of various formats (500L puncheon, 400L, and 228 L barrique) (44% new) and aged for 15 months on the lees, before painstakingly selection and blending with small amounts of Grenache. The wine was put back down to barrel for an additional 15 months aging before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis