

DRAGONETTE



2017 ROSÉ, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

97% Grenache
3% Syrah

VINEYARDS

Vogelzang (Grenache)
John Sebastiano, Kimsey & Stolpman
(Syrah)

CLONES

Grenache: Noir
Syrah: 383, 470, 174, Estrella

HARVEST DATES

August 30 to October 3

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

Native yeasts
Neutral oak, concrete & stainless steel

AGING

5 months on the lees in neutral barrels,
puncheons, muid, and concrete egg

BOTTLED

March 8, 2018

ALCOHOL: 13.3%

CASES PRODUCED: 810

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 restraining vigor and promoting 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

2017 saw the first wet vintage in some time, with deluges in January and February that flooded Northern California, while dumping a good 25 inches on us in Santa Barbara. Despite the rain, we did not have excess vigor as spring was cooler than normal, punctuated by poor weather at set, leading to a smaller than average crop. Summer was warm, even hot at times in Happy Canyon, and was punctuated by a massive heat spike over Labor Day weekend. Our Grenache was picked before the heat, giving us good ripeness, yet plenty of acid to provide structure and lift.

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 a combination, used oak barrels, stainless steel and a concrete egg. Fermentation is completed with native yeasts and temperature control. Malolactic fermentation is blocked, and the wine is aged in neutral barrels of various sizes and a concrete egg for five months before bottling.

PROPRIETORS/WINEMAKERS

Brandon Sparks-Gillis, John Dragonette & Steve Dragonette