

DRAGONETTE



2017 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



100% SAUVIGNON BLANC

CLONES

1 (70%) & Musque (30%)

YIELD

2.31-3.37 Tons Per Acre
Average 2.84

HARVEST DATES

August 10, 15, 16, 18 & 25

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

90% French oak (10% new)
Formats: 228L, 300L, & 320L barrels
and 276L Cigars with 10% Stainless Steel

AGING

12 months on the lees followed by
6 months extended aging in stainless steel

BOTTLED

March 18, 2019

ALCOHOL: 14.5%

CASES PRODUCED: 250

SUGGESTED RETAIL: \$50

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

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 very small crop. Summer saw warm to hot days, but in most evenings, the wind and fog cooled the vineyard. August was ideal, with warm days and cool nights, allowing the grapes to ripen in a measured fashion and allowing careful harvest under ideal conditions in late August. The brutal Labor Day heatwave did not affect the Sauvignon Blanc.

OUR WINEMAKING

We hand harvested and sorted 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 12 months, before making this reserve selection. We then aged the wines for 6 additional months before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis