

DRAGONETTE



2018 CHARDONNAY, STA. RITA HILLS



100% CHARDONNAY

VINEYARDS & CLONES

Donnachadh (4) - 50%

Spear (Wente) - 30%

Radian (548) - 20%

APPELLATION

Sta. Rita Hills

YIELD (TONS PER ACRE)

1.62- 3.52 (Ave. 2.59)

HARVEST DATES

September 5, 20, 21, 28 & October 11

FERMENTATION

100% Barrel Fermented

Native yeasts

COOPERAGE

French Oak barrels (10% New)

AGING

16 Months on the lees

BOTTLED

January 27, 2020

ALCOHOL: 14.1%

CASES PRODUCED: 240

SUGGESTED RETAIL: \$40

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. The SRH blend is constructed from these individual components selected for diversity of site and soils to create complexity and harmony.

THE VINEYARDS

DONNACHADH (certified organic) - Perched at top of steep hillside of clay loam, peppered with white rocks. Very windy site high above Santa Ynez River. Solid wines, full bodied, with good length and good acidity.

SPEAR (certified organic) - Famous shot berry Wente clone on well drained, sandy soils. North facing blocks in Hwy 246 corridor, buffeted by marine winds. Small berries provide lots of phenolic power, with an interesting spiciness and complexity.

RADIAN(sustainable): Dramatic, west facing block high above the valley floor stares directly at the mighty, cold, windy Pacific. Sometimes we wonder how any fruit can set in these winds. And then there is the question of getting ripe when it rarely gets above 70 degrees. Super low yields and thick skins combine to make powerful wines, with intense minerals and high acidity.

THE VINTAGE

2018 saw a return to the weather of the cooler years such as 2010/2011. Winter rains and a cool early spring helped delay budbreak, while providing for a good soil water profile. Weather was good during set, allowing for reasonable, though not excessive, yields. A warm early summer promoted ripeness, but in late August the weather turned quite cool, with only moderate daytime highs, lots of clouds and cold nights. The grapes, generally, moved very slowly toward full ripeness, which occurred in September. Grapes had excellent flavors at lower sugars and with plenty of energetic acid and good freshness.

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 sees native malolactic fermentation in barrel and aging on the lees in French oak barrels (10% new) for 16 months, before gentle cross flow filtration, and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis