

DRAGONETTE



2018 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



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. Happy Canyon's 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.

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.

GRASSINI FAMILY VINEYARD

Grassini is an exceptional vineyard located upon small hills and river benches of well drained, super fine clay loam soils and serpentinite. The vineyard is meticulously managed and farmed to our specifications for low yields and high quality. 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 portions of our blocks.

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 therefore moved very slowly toward full ripeness. By early to mid-September we began picking our blocks under ideal conditions. The grapes showed beautiful, exuberant flavors, but also good acids and terrific freshness.

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 tank for overnight settling, before being moved into French oak barrels. Primary fermentation was completed in barrel, with native yeasts and temperature control. We blocked malolactic fermentation to retain freshness and aged the wines on their lees for 16 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

COMPOSITION

100% Sauvignon Blanc

CLONES

1 (100%)

CULTURAL

Organic Practices (Not Certified)

HARVEST DATES

September 12, 14, 15, 17, 18 & 19

APELLATION

Happy Canyon of Santa Barbara

FERMENTATION

88% French Oak (20% new)

228L & 350L Barrels

12% Stainless Steel

Native Yeasts & Temperature Control

AGING

16 months in barrel

on the lees, no stirring

BOTTLED

January 27, 2020

ALCOHOL: 14.5%

CASES PRODUCED: 230

SUGGESTED RETAIL: \$50