

DRAGONETTE



2018 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% Sauvignon Blanc

VINEYARDS

60% Grassini Family
34% Vogelzang
6% Grimm's Bluff

CLONES

1 (99%) and Musque (1%)

AVERAGE YIELD

2.3 to 4.94 tons per Acre
(Average 3.98)

HARVEST DATES

15 distinct picks: September 4th to 19th

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

73% Neutral French Oak
27% Stainless Steel

AGING

7 months on the lees, no stirring

BOTTLED

April 16th, 2019

ALCOHOL: 14.2%

CASES PRODUCED: 1140

SUGGESTED RETAIL: \$35

PHILOSOPHY

Sauvignon Blanc is one of the great white wine grapes of the world, and Happy Canyon, at the eastern end of the Santa Ynez Valley, is quickly becoming renowned as one of the very top terroirs for the grape in the U.S. Happy Canyon's unique soils (marine, sand and serpentinite) and climate (warm to hot summer days and cool to cold evenings) promote full phenolic ripeness in the grapes, while still retaining critical acidity. These grapes are natural partners for barrel fermentation and aging, which we employ almost exclusively. This bottling represents an appellation blend of vineyards and lots we feel express the characteristics of Happy Canyon.

THE VINEYARDS

Utilizing acreage contracts at these exceptional sites and working continuously with the vineyard teams throughout the season results in lower yields and highly complex, expressive fruit.

GRASSINI FAMILY VINEYARD - Planted 2007, with high density spacing on thin soils of sandy clay loam with some serpentinite. In our three blocks, limiting irrigation, careful canopy management and yield control, gives highly complex, green fruited wines.

VOGELZANG VINEYARD - Planted 1999. Three separate sloping blocks of clay loam, sandy loam and serpentinite. Severe pruning and irrigation control limits vigor and crop yield. Wines have explosive aromatics and tropical flavors of mango, guava and pineapple with solid minerality.

GRIMM'S BLUFF VINEYARD - Planted 2011 on spectacular hilltop mesa. 2 blocks of SB (one high density VSP, one head trained) on shallow sandy soils. Biodynamically farmed for extremely high quality, giving amazingly deep and complex wines with tropical flavors and saline minerals.

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 late August to October was quite cool, with moderate daytime highs, lots of clouds and cold nights. The grapes, generally, moved very slowly toward full ripeness, with harvest in mid-September. Grapes from all vineyards had excellent flavors with plenty of energetic acid.

OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes and transfer the juice directly to a mixture of tanks and barrels for primary fermentation, which takes place in individual lots with native yeasts and temperature control. We block malolactic fermentation and age the wines on their lees until blending and bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis