

# DRAGONETTE



## 2018 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



100% SAUVIGNON BLANC

### CLONES

1 (62%) & Musque (38%)

### YIELD

3.63 Tons Per Acre (Average)

### HARVEST DATES

Sept 11, 14, 15, 17, 18

### APPELLATION

Happy Canyon of Santa Barbara

### FERMENTATION

89% French oak (35% new)

Formats: 228L, 300L, & 320L barrels  
and 276L Cigars with 11% Stainless Steel

### AGING

18 months on the lees

### BOTTLED

March 16, 2020

ALCOHOL: 14.5%

CASES PRODUCED: 260

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

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 Vogelzang had excellent flavors with plenty of energetic acid.

### 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