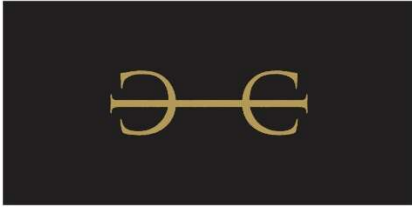


# DRAGONETTE



## 2019 CHARDONNAY, BLACK LABEL, STA. RITA HILLS



100% CHARDONNAY

### VINEYARDS & CLONES

Bentrock (76) - 50%

Radian (548) - 25%

Rita's Crown (76) - 25%

### APPELLATION

Sta. Rita Hills

### YIELD (TONS PER ACRE)

1.7 - 2.5 (Ave. 2.06)

### HARVEST DATES

September 16, 18 & 25

### FERMENTATION

100% Barrel Fermented

Native yeasts

### COOPERAGE

French Oak barrels (75% New)

### AGING

18 Months on the lees (no *battonage*)

### BOTTLED

April 22, 2021

ALCOHOL: 14.3%

CASES PRODUCED: 90

SUGGESTED RETAIL: \$95

### 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 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.

This reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality

### THE VINEYARDS

**BENTROCK** (SIP certified sustainable) - Dramatic, north facing block on a spine of land overlooking both the Santa Ynez River to the south and the Radian vineyard to the West. Rocky, windy site gives wines of intense power and length, interjected with complex mineral notes and structure.

**RADIAN** (SIP certified 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.

**RITA'S CROWN** (uncertified organic with some biodynamics): Steep, South and Southwest facing blocks at high elevation, regularly buffeted by high winds and engulfed in fog. Low vigor soils are a mix of sandy and clay loams with diatomaceous earth produce low yields of grapes with explosive tropical fruits, chalky minerals and tremendous natural acidity.

### THE VINTAGE

2019 was a classic cool-climate year in the Sta. Rita Hills. A wet and cold winter cleansed vineyard soils and provided a good profile of soil moisture. A cool Spring helped delay budbreak and to control vigor. Cool and windy conditions around bloom resulted in an extended flowering and reduced yields in the Chardonnay. June was warm, but July and early August were generally cooler allowing maturity to develop slowly without excess heat. Late August introduced significant heat, which quickened ripening. We picked mid-September under ideal conditions.

### 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 (without stirring) in French oak (75% new) for 18 months, before gentle cross flow filtration and bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis