

DRAGONETTE



2019 CHARDONNAY, DUVARITA VINEYARD, SANTA BARBARA COUNTY



100% CHARDONNAY

CLONES

548, 76

APPELLATION

Santa Barbara County

YIELD (TONS PER ACRE)

2.4 - 2.54 (Ave. 2.46)

HARVEST DATE

September 19

FERMENTATION

100% Barrel Fermented

Native yeasts

Native MLF (in barrel)

COOPERAGE

100% French Oak (35% New)

228L & 350L barrels

AGING

17 Months on the lees (no *battonage*)

BOTTLED

February 22, 2021

ALCOHOL: 14.5%

CASES PRODUCED: 200

SUGGESTED RETAIL: \$55

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.

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.

THE VINEYARD

Duvarita vineyard is located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand, and is certified biodynamic by Demeter. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The Chardonnay blocks provide a small, consistent crop, notable for its impeccable balance between expressive stone fruits & melons and bright but round 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 saw native malolactic fermentation and was aged on its lees for 17 months in French oak barrels (35% new) before a gentle cross flow filtration and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis