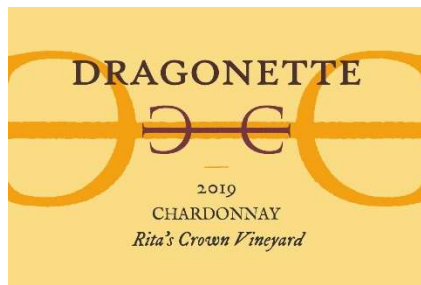


DRAGONETTE



2019 CHARDONNAY, RITA'S CROWN VINEYARD



100% CHARDONNAY

CLONE

76 & 95

APPELLATION

Sta. Rita Hills

YIELD (TONS PER ACRE)

1.70 to 2.27 TPA (Ave. 1.92)

HARVEST DATE

September 16 & 18

FERMENTATION

100% Barrel Fermented

Native yeasts

Native MLF (in barrel)

COOPERAGE

100% French Oak (228L, 350L, 500L barrels)

30% New

AGING

18 Months on the lees (no *battonage*)

BOTTLED

April 22, 2021

ALCOHOL: 14.5%

CASES PRODUCED: 230

SUGGESTED RETAIL: \$65

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 stirring or racking, with 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

Rita's Crown vineyard is located at one of the highest points in the Sta. Rita Hills, adjacent to such famous sites as Mt Carmel and Sea Smoke. The soils are a mix of sandy and clay loams with diatomaceous earth. We obtain Chardonnay from two steeply pitched blocks with west and southwest facing slopes which are regularly buffeted by high winds and engulfed in fog. The low vigor soils produce a small canopy, small yields and a long slow growing season. The wines here tend to show some beautiful tropical fruits, and are typically balanced and energetic, with strong notes of chalky minerals and ample acidity providing lift and cut.

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 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 complete (native) malolactic fermentation in barrel and was aged on the lees in French oak barrels (30% new) for 18 months, before gentle cross flow filtration and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis