

DRAGONETTE



2019 GRENACHE, JOHN SEBASTIANO VINEYARD



95% GRENACHE WITH 5% SYRAH

APPELLATION

Sta Rita Hills

AVERAGE YIELD (TPA)

2.98 tons per acre

HARVEST DATE

October 15

FERMENTATION

1.5 Ton, open top fermenters

100% Destemmed

2-4 day cold soak

Native yeasts

Native MLF in barrel

AGING

16 Months on the lees

Neutral French oak

1200L Muid, 600L Demi Muid

BOTTLED

February 22, 2021

ALCOHOL: 13.7%

CASES PRODUCED: 140

SUGGESTED RETAIL: \$50

PHILOSOPHY

We believe Grenache thrives in the cooler portions of the Santa Ynez Valley and makes wines of distinction. We source Grenache from the far western part of Santa Ynez Valley, in the Sta. Rita Hills appellation, which is one of the coolest growing regions in California. This cool area (renowned for growing Pinot Noir and Chardonnay) receives daily wind and fog from the mighty Pacific Ocean which moderates daytime heat. These unique conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the Grenache. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity in a medium bodied frame.

JOHN SEBASTIANO VINEYARD

This dramatic, organically farmed, hillside site on the border of the Sta. Rita Hills is one of the coolest sites planted to Rhône varietals in all of California. Grenache grows on a steep, south-east facing hillside of almost pure sand on the eastern edge of the block and slightly heavier sandy clay loam toward the west and at the bottom of the block. The block is typically picked very late but at relatively low sugar levels for Grenache. These grapes produce a cool, energetic, mineral-laden wine with juicy, high toned, aromatic red fruits, fresh herbs, and good structure for aging.

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 until late March and to control vigor. Cool and windy conditions around bloom resulted in an extended flowering, but we saw significant shatter in Grenache. June was warm, but July and early August were generally cooler allowing maturity without excess heat. Late August introduced significant heat, which was welcome to ripen the sun-loving grapes. The unevenness required a green drop, reducing yields. By mid-October the grapes were ready for harvest with good ripeness and acidity.

OUR WINEMAKING

We personally hand sort the fruit in cool, early morning picks and then process it within hours; in this case fully destemmed without crushing. The fruit is cold soaked for 2-4 days, then fermented with native yeasts, using a combination of pigeage, pumpovers and punchdowns to gently extract flavors and complexity. At dryness, the wines are drained and pressed to large format barrels. The wines are aged on their lees for 16 months before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis