

DRAGONETTE



2019 MJM



COMPOSITION

96% Syrah
4% Grenache

VINEYARDS

John Sebastiano - 60%
Stolpman - 30%
Larner - 10%

CLONES (SYRAH)

470 (HD), Estrella, Alban 1, 3, 174, 383

HARVEST DATES

September 25, 26, 30 & October 9, 10, 15,
18

APELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
4% Whole Cluster
Native yeast
Native MLF in barrel

AGING

28 months in French oak (60% new)
228L, 400L barrels

BOTTLED

March 3, 2022

ALCOHOL: 14.4%

CASES PRODUCED: 450

SUGGESTED RETAIL: \$85

PHILOSOPHY

MJM is our signature, Syrah-based blend, named in honor of our wives and co-conspirators in this venture, Mitchi, Jen and Michelle. We feel that Syrah from cooler sites in Santa Barbara makes wines of extraordinary depth, aromatic complexity, elegance and longevity, on par with those from the great growing regions of the world. We purchase fruit from renowned sites on acreage contracts so we may dictate farming, limit yields and harvest selectively, resulting in grapes of intensity and balance.

THE VINEYARDS

JOHN SEBASTIANO (STA. RITA HILLS) (Organic - not certified) - Steep hillsides with clay loam soils. Buffeted daily by high winds and steeped in fog, this cool site produces wines with remarkable aromatics and flavors (spices, dark fruits, meat and earth) in medium bodied frame.

STOLPMAN (BALLARD CANYON) - Rolling hills of clay loam, underpinned with limestone. Extreme deficit farming and older vines (some 20+ years) produce low yields of spectacularly dark, intense red fruits and meaty notes. A portion of the fruit comes from the exclusive, steeply pitched high-density blocks (6x3, planted 2006) which sit on thick bands of limestone.

LARNER (BALLARD CANYON) (Organic - not certified) - Thin sandy soils on rolling hills. 20-year-old vines. Dark, rich, meaty Syrah with blueberry fruits and game.

THE VINTAGE

2019 was a classic cool-climate year in the Sta. Rita Hills & Ballard Canyon. 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 decent set in Syrah. June was warm, but July and early August were generally cooler and ripening slow. Late August introduced significant heat, which was welcome to ripen the sun-loving grapes. Unevenness required several passes to remove green or damaged clusters. September was cool and sunny, allowing for harvest under ideal conditions.

OUR WINEMAKING

We harvested each block in the cold morning hours, personally hand sorting in the field. The grapes were processed within hours (96% destemmed, 4% left whole cluster) then cold soaked for 2-4 days, before fermentation by native yeasts. Pumpovers, punchdowns and delestage were used to gently extract flavor, while managing tannins. At dryness, the wines were transferred to French oak barrels of various formats (400L and 228 L barrels) and aged 9 months on the lees, before painstakingly selection and blending with small amounts of Grenache. The wine was put back down to barrel for an additional 19 months aging before bottling unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis