

DRAGONETTE



2019 SAUVIGNON BLANC, GRIMM'S BLUFF VINEYARD, HAPPY CANYON



PHILOSOPHY

We believe that Sauvignon Blanc is one of the great white wine grapes of the world, and we aim to produce reference point wines from this varietal. We have found that the Happy Canyon area of Santa Barbara County is particularly well suited to this noble grape. Happy Canyon's unique serpentine soils and climate - warm to hot summer daytime high temperatures and cool to cold evening lows - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing acidity.

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.

GRIMM'S BLUFF VINEYARD

Grimm's Bluff was planted solely for the purpose of producing the highest quality grapes, and it has been lovingly farmed with Biodynamic methods since its inception. We source fruit from three blocks here, the largest section in the unique head trained section of the vineyard. Careful farming and low irrigation result in small clusters and low yields for this variety. These grapes demand fermentation and aging in French oak barriques and specially designed cigar shaped barrels, sur lie, in order to match the texture of the wine and to allow for a long slow evolution. Grimm's Bluff shows extraordinary concentration, excellent acidity and a distinct mineral edge.

THE VINTAGE

2019 was a classic cool-climate year in the Santa Ynez Valley. A wet winter cleansed vineyard soils, and a cool Spring helped delay budbreak and then control the vigor of canopy growth. Cool weather and windy conditions around bloom resulted in an extended flowering. Mid-summer brought much needed warmth in Happy Canyon which promoted ripeness. Late Summer saw mainly moderate to warm daytime highs, trending warmer in September. The consistent hot days and cool nights allowed the vines to ripen well, while maintaining great acidity. We dropped green clusters in August and then picked beautiful clusters throughout September's cool early mornings.

OUR WINEMAKING

We hand harvested and sorted in a series of selective picks. Within hours, we gently pressed the grapes and transferred the juice directly to tank for overnight settling, before being moved into French oak barrels. Primary fermentation was completed in barrel, with native yeasts and temperature control. We blocked malolactic fermentation to retain freshness and aged the wines on their lees for 16 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis.

COMPOSITION

100% Sauvignon Blanc

CLONES

1 (82%), Musque (18%)

APPELLATION

Happy Canyon of Santa Barbara

VITICULTURE

Biodynamic (Certified, Demeter)

HARVEST DATES

August 31 - September 12

FERMENTATION

100% French oak (30% New)
228L Barriques, 276L Cigars, 500L
Puncheon

AGING

16 months in barrel, on the lees

BOTTLED

January 26, 2021

ALCOHOL: 13.7%

CASES PRODUCED: 150

SUGGESTED RETAIL: \$50