

# DRAGONETTE



## 2019 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



### COMPOSITION

100% Sauvignon Blanc

### VINEYARDS

60% Grassini Family

34% Vogelzang

6% Grimm's Bluff

### CLONES

1 (91%) and Musque (9%)

### YIELD

2.22 to 5.24 Tons Per Acre

Average 3.12 TPA

### HARVEST DATES

12 distinct picks: August 30 to September

18

### APELLATION

Happy Canyon of Santa Barbara

### FERMENTATION

73% Neutral French Oak

27% Stainless Steel

### AGING

7 months on the lees, no stirring

### BOTTLED

April 22, 2020

ALCOHOL: 14.2%

CASES PRODUCED: 1000

SUGGESTED RETAIL: \$35

### PHILOSOPHY

Sauvignon Blanc is one of the great white wine grapes of the world, and Happy Canyon, at the eastern end of the Santa Ynez Valley, is quickly becoming renowned as one of the very top terroirs for the grape in the U.S. Happy Canyon's unique soils (marine, sand and serpentinite) and climate (warm to hot summer days and cool to cold evenings) promote full phenolic ripeness in the grapes, while still retaining critical acidity. These grapes are natural partners for barrel fermentation and aging, which we employ almost exclusively. This represents an appellation blend of vineyards and lots we feel express the characteristics of Happy Canyon.

### THE VINEYARDS

Utilizing acreage contracts at these exceptional sites and working continuously with the vineyard teams throughout the season results in lower yields and highly complex, expressive fruit.

**GRASSINI FAMILY VINEYARD** - Planted 2007, with high density spacing on thin soils of sandy clay loam with some serpentinite. In our three blocks, limiting irrigation, careful canopy management and yield control, gives highly complex, green fruited wines.

**VOGELZANG VINEYARD** - Planted 1999. Three separate sloping blocks of clay loam, sandy loam and serpentinite. Severe pruning and irrigation control limits vigor and crop yield. Wines have explosive aromatics and tropical flavors of mango, guava and pineapple with solid minerality.

**GRIMM'S BLUFF VINEYARD** - Planted 2011 on a spectacular hilltop mesa. 2 blocks of SB (one high density VSP, one head trained) on shallow sandy soils. Biodynamically farmed for extremely high quality, giving amazingly deep and complex wines with tropical flavors and saline minerals.

### THE VINTAGE

2019 provided classic cool-climate conditions in the Valley beginning with a wet and cold winter which cleansed vineyard soils. 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 late September. The consistent heat allowed the vines to catch up from their slow ripening, though we were required to drop a significant portion of green clusters a month before harvest.

### OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes and transfer the juice directly to a mixture of tanks and barrels for primary fermentation, which takes place in individual lots with native yeasts and temperature control. We block malolactic fermentation and age the wines on their lees until blending and bottling.

### PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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