

DRAGONETTE



2019 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



100% Sauvignon Blanc

CLONES

1 (90%) & Musque (10%)

HARVEST DATES

Sept 3 - 11

APPELLATION

Happy Canyon of Santa Barbara

VITICULTURE (Our Blocks)

Organic Practices (Not Certified)

FERMENTATION

100% French oak (20% new)

Formats: 228L, 300L, & 320L barrels
and 276L Cigars

AGING

17 months on the lees

BOTTLED

February 22, 2021

ALCOHOL: 14.5%

CASES PRODUCED: 275

SUGGESTED RETAIL: \$50

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. Its unique soils (serpentinite) 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 and a distinct stony minerality. We believe that Happy Canyon fruit is particularly well suited to barrel fermentation and longer aging.

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.

VOGELZANG VINEYARD

Vogelzang is situated on a gently sloping bed of well drained, gravelly loam soil with serpentinite. The vineyard is well established and has been carefully pruned, leafed and deficit-irrigated to focus the plant’s energy on fruit development. We purchase these grapes from several distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, canopy management, yield control, irrigation and differential harvesting of our blocks.

THE VINTAGE

2019 provided classic cool-climate conditions. A wet and cold winter cleansed vineyard soils, while 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 hand harvested and sorted in a series of selective picks. Within hours, we gently pressed the grapes and transferred the juice directly to a mixture of stainless steel and oak barrels. Primary fermentation was completed in both tank and barrel, with native yeasts and temperature control. We blocked malolactic fermentation to retain freshness and aged the wines on their lees for 18 months before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis