

DRAGONETTE



2019 SYRAH, JOHN SEBASTIANO VINEYARD



APPELLATION
Sta. Rita Hills

CLONES
470, 383 & Estrella

AVERAGE YIELD
.99 - 4.41 tons per acre
(Average 3.69)

HARVEST DATES
October 9, 15, 16, 18

FERMENTATION
1.5 ton, open top fermenters
15% whole cluster
2-3 day cold soak
Native yeasts
Native MLF in barrel

AGING
17 months in French Oak Barrels
(15% new)

BOTTLED
March 22, 2021

ALCOHOL: 13.4%

CASES PRODUCED: 380

SUGGESTED RETAIL: \$65

PHILOSOPHY

We believe that Santa Ynez Valley grows Syrah of personality and distinction. At the far western edge of the Santa Ynez valley, lies 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 more heat tolerant Syrah. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity.

We bottle single vineyard wines when wines from a particular vineyard express a unique character or sense of “place” in a given vintage.

JOHN SEBASTIANO VINEYARD

This dramatic hillside site lies on the eastern border of the Sta. Rita hills and is one of the coolest sites planted to Rhône varietals in all of California. We organically farm three distinct hillside blocks of Syrah here, each with a different clone and rootstock combination. Soils range from clay-loam to almost pure sand. The cool wind and fog at this site provide for an extremely long season. These grapes produce a dark, intensely aromatic wine, with cool black and blue berry fruits, great freshness, mineral lift and solid 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 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, and in mid-October we picked at excellent ripeness.

OUR WINEMAKING

We hand sort the fruit in cool, early morning picks and then process it within hours; some is fully destemmed without crushing, some is fermented with a percentage of whole clusters. The fruit is cold soaked for 2-3 days, then fermented with native yeasts, using a combination of daily pumpovers and punchdowns for extraction. At dryness, the wines are drained and pressed to tank then transferred to French oak vessels (228L, 400L, 500L) and aged for 7 months on the lees, before they are blended, put back to barrel and aged for an additional 10 months before bottling.

PROPRIETORS/WINEMAKES

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis