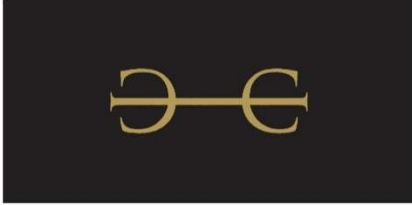


# DRAGONETTE



## 2020 CHARDONNAY, BLACK LABEL, STA. RITA HILLS



100% CHARDONNAY

### VINEYARDS & CLONES

56% - Bentrock (76) (SIP certified sustainable)

22% - Radian (548) (SIP certified sustainable)

22% - Rita's Crown (76) (uncertified organic)

### APPELLATION

Sta. Rita Hills

### YIELD (TONS PER ACRE)

1.13 - 3.35 TPA (Ave. 2.12)

### HARVEST DATES

September 14, 23 & October 6

### FERMENTATION

100% Barrel Fermented  
Native yeasts

### COOPERAGE

French Oak barrels (78% New)

### AGING

18 Months on the lees (no *battonage*)

### BOTTLED

May 11, 2022

ALCOHOL: 13.9%

CASES PRODUCED: 100

SUGGESTED RETAIL: \$95

### PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners to source and grow the finest fruit in Santa Barbara. Vineyard blocks are individually managed for appropriate canopy, proper yield, and ideal pick date. We then shepherd this fruit into wine with our own hands. The goal is wines of complexity, balance, and textual purity that are also true to both vintage and place. For Chardonnay, we believe the cool climate of Santa Barbara is perfect for crafting wines with dramatic aromas and flavors balanced with minerality and tension from great natural acidity.

This small production, reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality.

### THE VINEYARDS

**BENTROCK:** Dramatic, north facing block overlooking the Santa Ynez River to the south and Radian to the West. Rocky, windy site gives wines of intense power and length, interjected with complex mineral notes and structure. **RADIAN:** Dramatic, west facing block high above the valley floor stares directly at the mighty, cold, windy Pacific. Very low yields and thick skins combine to make powerful wines, with intense minerals and high acidity. **RITA'S CROWN:** Steep, South-Southwest facing blocks regularly visited by high winds and fog. Low vigor soils of sandy and clay loams with diatomaceous earth produce grapes with tropical fruits, chalky minerals, and great natural acidity.

### THE VINTAGE

2020 was an extraordinary year in Santa Barbara. We avoided the firestorms that devastated other California wine regions. We also avoided the effects of extreme heat waves due to careful canopy management, dropping of damaged fruit, and picking on precise dates with vigorous field sorting.

Winter was cold, delaying budbreak. A cool, wet Spring tamed vigor and extended flowering. Yields were initially average to above average. Summer (July to mid-August) began a pattern of classic SRH days - cool, foggy mornings, warm middays, then cooling winds until sunset. Mid-August saw the first of four punishing heat events. Fortunately, each heat wave was interspersed with cool periods which allowed the vines to reset. We picked the Chardonnay in between the heat waves, beginning in mid-September and early October under ideal (cool, foggy) conditions.

### OUR WINEMAKING

We picked individual blocks in separate passes with field sorting. Within hours, the grapes were gently pressed, the juice settled, then put down to barrels for primary fermentation, which took place with native yeasts. The wine sees native malolactic fermentation in barrel and aging on the lees (without stirring) in French oak (78% new) for 18 months, before blending and bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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