

DRAGONETTE



2020 CHARDONNAY, DUVARITA VINEYARD, SANTA BARBARA COUNTY



100% CHARDONNAY

CLONES

548, 76

APPELLATION

Santa Barbara County

YIELD (TONS PER ACRE)

.95 to 1.95 TPA (Ave. 1.42)

HARVEST DATES

September 17 & 21

FERMENTATION

100% Barrel Fermented

Native yeasts

Native MLF (in barrel)

COOPERAGE

100% French Oak 350L barrels

33% New

AGING

16 Months on the lees (no *battonage*)

BOTTLED

January 21, 2022

ALCOHOL: 13.6%

CASES PRODUCED: 50

SUGGESTED RETAIL: \$55

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. Wines are barreled and aged on their lees until they reach their full potential. 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 classic tension from appropriate natural 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.

THE VINEYARD

Duvarita vineyard is located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand, and is certified biodynamic by Demeter. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The Chardonnay blocks provide a small, consistent crop, notable for its impeccable balance between expressive stone fruits & melons and bright but round acidity.

THE VINTAGE

2020 was an extraordinary year in Santa Barbara. We fortunately avoided the disastrous firestorms that devastated many of the other major wine growing areas in California. We also largely avoided the effects of extreme heat waves, due to careful canopy management, constant monitoring of the vineyards, 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 in mid-September.

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 saw native malolactic fermentation and was aged on its lees for 16 months in French oak barrels (33% new) before a gentle cross flow filtration and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

PO Box 1932 · SANTA YNEZ · CA · 93460 · 805.688.8440 · 805.558.3215(FAX)

EMAIL: INFO@DRAGONETTECELLARS.COM WEB: DRAGONETTECELLARS.COM