

DRAGONETTE



2020 GRENACHE, PEAKE RANCH VINEYARD



BLEND

91% GRENACHE WITH 9% SYRAH

APPELLATION

Sta Rita Hills

HARVEST DATE

October 15

FERMENTATION

1.5 Ton, open top fermenters

100% Destemmed

2-day cold soak

Native yeasts

Native MLF in barrel

AGING

17 Months in neutral French oak barrels

1200L *Muid*, 228L *barriques*

BOTTLED

March 2, 2022

ALCOHOL: 14.5%

CASES PRODUCED: 120

SUGGESTED RETAIL: \$55

PHILOSOPHY

We believe Grenache thrives in the cooler portions of the Santa Ynez Valley and makes wines of distinction. We source Grenache from the far western part of Santa Ynez Valley, in 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 Grenache. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity in a medium bodied frame.

PEAKE RANCH VINEYARD

This dramatically beautiful vineyard is located at the eastern edge of Sta. Rita Hills, one of the coolest regions planted to Rhône varieties in all of California. This Grenache was grown on a south-facing hillside of sandy and clay loam soils. The relatively cool daytime temperatures provide a long slow growing season, with harvest dates in mid to late October. These grapes produce a cool, energetic, mineral-laden wine with juicy, high toned, aromatic red fruits, fresh herbs, and good tannic structure, which should permit a good aging curve.

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 Grenache between the second and third heat waves in mid-October under ideal (cool, foggy) conditions.

OUR WINEMAKING

We personally hand sort the fruit in cool, early morning picks and then process it within hours; in this case fully destemmed without crushing. The fruit is cold soaked for 2 days, then fermented with native yeasts, using a combination of pumpovers and punchdowns to gently extract flavors and complexity. At dryness, the wines are drained and pressed to a mixture of oak barrels, both large (1200L *Muid*, and small (228L). This wine was aged on its lees 10 months in *Muid*, before being racked to smaller oak barrels for another 7 months aging before bottling without filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis