

DRAGONETTE



2020 MJM



COMPOSITION

97% Syrah
3% Grenache

VINEYARDS

Stolpman - 65%
Kimsey 25%
Larner - 10%

CLONES (SYRAH)

3, 470 (HD), Alban 1(HD), 174, 383,
Massale

HARVEST DATES

September 21, 25, 29, October 1, 2, 5

APELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
100% Destemmed
Native yeast
Native MLF in barrel

AGING

27 months in French oak (60% new)
228L, 400L barrels

BOTTLED

January 27, 2023

ALCOHOL: 14.8%

CASES PRODUCED: 475

SUGGESTED RETAIL: \$85

PHILOSOPHY

MJM is our signature, Syrah-based blend, named in honor of our wives Mitchi, Jen and Michelle. We feel that Syrah from cooler sites in Santa Barbara makes wines of extraordinary depth, aromatic complexity, elegance and longevity, on par with those from the great growing regions of the world. We purchase fruit from renowned sites so we may dictate farming, limit yields and harvest selectively, resulting in grapes of intensity and balance. MJM gains additional complexity from extended barrel aging of lots selected for intensity, structure and personality.

THE VINEYARDS

STOLPMAN (BALLARD CANYON) - Rolling hills of clay loam, underpinned with limestone. Extreme deficit farming and older vines (some 20+ years) produce low yields of spectacularly dark, intense red fruits and meaty notes. A portion of the fruit comes from the exclusive, steeply pitched high-density blocks (6x3, planted 2006) which sit on thick bands of limestone.

KIMSEY (BALLARD CANYON) (Certified Organic) - Rolling hills of sandy loam soils. Massale section with multiple clones gives varying ripeness and complexity. Wines are red fruited, medium bodied, elegant and long with meat notes and spices.

LARNER (BALLARD CANYON) (Organic - not certified) - Thin sandy soils on rolling hills. 20-year-old vines. Dark, rich, meaty Syrah with blueberry fruits and game.

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 above average. Summer (July to mid-August) saw classic Santa Ynez weather; cool mornings, warm middays and windy evenings, allowing perfect ripening. In Mid-August we saw the first of four major heat events. Fortunately, each heat wave was interspersed with cool periods which allowed the vines to reset. We picked the Syrah in between the heat waves, beginning in mid-September and early October under largely ideal conditions.

OUR WINEMAKING

We harvested each block in the cold morning hours, personally hand sorting in the field. The grapes were processed within hours, then cold soaked for 2-4 days, before fermentation by native yeasts. Pumpovers and punchdowns are used to gently extract flavor, while managing tannins. At dryness, the wines were transferred to French oak barrels of various formats (400L and 228 L barrels) and aged 9 months on the lees, before painstakingly selection and blending with small amounts of Grenache. The wine was put back down to barrel for an additional 18 months aging before bottling unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis