

DRAGONETTE



2020 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



COMPOSITION

100% Sauvignon Blanc

CLONES

1 (100%)

VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

HARVEST DATES

August 18-21

YIELD (TONS PER ACRE)

2.4 - 2.77 TPA (Ave. 2.62)

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

88% French Oak barrels (228L & 276 L)

(10% new)

12% Stainless Steel

Native Yeasts & Temperature Control

AGING

16 months on the lees, no stirring

BOTTLED

January 21, 2022

ALCOHOL: 14.5%

CASES PRODUCED: 250

SUGGESTED RETAIL: \$55

PHILOSOPHY

We believe that Sauvignon Blanc is one of the great white wine grapes of the world, and we aim to produce reference point wines from this varietal. We have found that the Happy Canyon area of Santa Barbara County is particularly well suited to this noble grape. Happy Canyon's unique soils (serpentinite) and climate - warm to hot summer daytime high temperatures and cool to cold evening lows - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing 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.

GRASSINI FAMILY VINEYARD

Grassini is an exceptional vineyard located upon small hills and river benches of well drained, super fine clay loam soils and serpentinite. The vineyard is meticulously managed and farmed to our specifications for low yields and high quality. We purchase these grapes from several distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, canopy management, yield control, irrigation and differential harvesting of portions of our blocks.

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) began a pattern of classic Santa Ynez weather - cold, foggy mornings, warm middays, then cooling winds until sunset. Mid-August saw a punishing heat event. Fortunately, the weather turned cool and foggy after the August heat wave, and we picked the Sauvignon Blanc quickly during the cool down period. Acidities were exceptionally good due to the cool year, though yields were reduced by the late heat.

OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes and transfer the juice directly to a mixture of tanks and barrels for primary fermentation, which takes place in individual lots with native yeasts and temperature control. We block malolactic fermentation and age the wines on their lees until blending and bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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