

DRAGONETTE



2020 SAUVIGNON BLANC, GRIMM'S BLUFF VINEYARD, HAPPY CANYON



COMPOSITION

100% Sauvignon Blanc

CLONES

1 (100%)

APPELLATION

Happy Canyon of Santa Barbara

VITICULTURE

Biodynamic (Certified, Demeter)

HARVEST DATES

August 20 - 22

YIELD (TONS PER ACRE)

1.78-3.66 TPA (Ave 2.39)

FERMENTATION

75% French oak (30% New)
228L Barriques, 276L Cigars
25% Stainless Steel

AGING

18 months on the lees

BOTTLED

March 2, 2022

ALCOHOL: 14.4%

CASES PRODUCED: 120

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 variety. We believe the Happy Canyon area of Santa Barbara is particularly well suited to this noble grape. Happy Canyon's unique serpentine soils 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.

GRIMM'S BLUFF VINEYARD

Grimm's Bluff was planted solely for the purpose of producing the highest quality grapes, and it has been lovingly farmed with Biodynamic methods since its inception. We source fruit from three blocks here, the largest section in the unique head trained section of the vineyard. Careful farming and low irrigation result in small clusters and low yields for this variety. These grapes demand fermentation and aging in French oak barriques and specially designed cigar shaped barrels, sur lie, in order to match the texture of the wine and to allow for a long slow evolution. Grimm's Bluff shows extraordinary concentration, excellent acidity and a distinct mineral edge.

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.