

DRAGONETTE



2020 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



100% SAUVIGNON BLANC

CLONES

1 (78%) & Musque (22%)

HARVEST DATES

August 18-21

YIELD

2.03-2.77 tons per acre

APELLATION

Happy Canyon of Santa Barbara

VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

FERMENTATION

100% French oak (22% new)
Formats: 228L, 300L, & 320L barrels
and 276L Cigars

AGING

18 months on the lees

BOTTLED

March 2, 2022

ALCOHOL: 14.5%

CASES PRODUCED: 260

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 is particularly well suited to this noble grape. Its unique soils (serpentinite) and climate - warm to hot summer days and cold nights - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing acidity and a distinct stony minerality. We believe that Happy Canyon fruit is particularly well suited to barrel fermentation and longer aging.

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.

VOGELZANG VINEYARD

Vogelzang is situated on a gently sloping bed of well drained, gravelly loam soil with serpentinite. The vineyard is well established and has been carefully pruned, leafed and deficit-irrigated to focus the plant’s energy on fruit development. We purchase these grapes from three distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, shoot thinning, canopy management, yield control, irrigation and harvesting.

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 hand harvested each block with vigorous field sorting. Within hours, we gently pressed the grapes and transferred the juice directly to French oak barrels for primary fermentation which was completed using native yeasts and temperature control. We blocked malolactic fermentation to retain freshness and aged the wines on their lees for 18 months before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis