

DRAGONETTE



2020 SEVEN



COMPOSITION

95% Syrah, 5% Grenache

VINEYARDS

37% Stolpman (Ballard Canyon / Sustainable)
29% Kimsey (Ballard Canyon / Cert. Organic)
26% Spear (Sta. Rita Hills / Cert. Organic)
8% Larner (Ballard Canyon / Organic)

CLONES (SYRAH)

3, 174, 383, 470, 877, Alban 1 & PB, Estrella

HARVEST DATES

September 21 - October 5

APELLATION

Santa Ynez Valley

FERMENTATION

1.5-ton, open top fermenters
100% Destemmed, Native yeasts

AGING

17 months in French oak (5% new)
Mix of 500L, 400L, 228 barrels

BOTTLED

March 2, 2022

ALCOHOL: 14.5%

CASES PRODUCED: 550

SUGGESTED RETAIL: \$55

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners in order to source and grow the finest fruit in Santa Barbara. Vineyard blocks are individually managed for appropriate canopy, proper yield, and ideal pick date. We then shepherd this fruit into wine with our own hands. The goal is wines of complexity, balance, and textual purity that are true to both vintage and place.

Santa Ynez Valley with its unique East-West orientation funnels cool winds and fog from the Pacific, giving a long growing season and world class Syrahs of personality and distinction. “Seven” is blended from several exceptional sites in SYV sub-appellations Ballard Canyon and Sta Rita Hills.

THE VINEYARDS

STOLPMAN: Rolling hills of clay loam, with limestone. Deficit irrigation. Dark red fruits, with dried and fresh meat notes and great minerals. **KIMSEY:** Thin sandy soils on gentle slopes. Dark fruit with rich flavors of blueberries and blackberries seasoned with spices. **SPEAR:** Sandy loam soils, giving a black fruit character, with herbs and white pepper. **LARNER:** Thin sandy soils on rolling hills. 20-year-old vines. Dark, rich, meaty Syrah with blueberry and game notes and terrific structure.

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 hand sort the fruit in early morning picks and then process it within hours. In 2020, the fruit was completely destemmed. The fruit is cold soaked for 2-3 days, then fermented with native yeasts, using a combination of daily pumpovers and punchdowns for extraction. At dryness, the wines are drained and pressed to French oak vessels (228L, 400L, 500L) and aged for 7 months on the lees, before they are blended, then returned to barrel for additional 10 months of aging.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis