

DRAGONETTE



2021 CHARDONNAY, BLACK LABEL, STA. RITA HILLS



100% CHARDONNAY

VINEYARDS & CLONES

50% - BENTROCK (76) (SIP certified sustainable)

33% - RITA'S CROWN (76) (certified organic)

17% - RADIANT (548) (SIP certified sustainable)

APPELLATION

Sta. Rita Hills

YIELD (TONS PER ACRE)

3.23- 4.59 TPA (Ave. 3.9)

HARVEST DATES

September 30, October 6 & 14

FERMENTATION

100% Barrel Fermented

Native yeasts

COOPERAGE

French Oak barrels (67% New)

AGING

18 Months on the lees (no *battonage*)

BOTTLED

April 27, 2023

ALCOHOL: 14.2%

CASES PRODUCED: 150

SUGGESTED RETAIL: \$95

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners 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 textural purity that are also true to both vintage and place. For Chardonnay, we believe the cool climate of Santa Barbara is perfect for crafting wines with dramatic aromas and flavors balanced with minerality and tension from great natural acidity.

This small production, reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality.

THE VINEYARDS

BENTROCK: Dramatic, north facing block overlooking the Santa Ynez River to the south and Radian to the West. Rocky, windy site gives wines of intense power and length, interjected with complex mineral notes and structure. **RITA'S CROWN:** Steep, South-Southwest facing blocks regularly visited by high winds and fog. Low vigor soils of sandy and clay loams with diatomaceous earth produce grapes with tropical fruits, chalky minerals, and great natural acidity. **RADIANT:** Dramatic, west facing block high above the valley floor stares directly at the mighty, cold, windy Pacific. Very low yields and thick skins combine to make powerful wines, with intense minerals and high acidity.

THE VINTAGE

2021 was a relatively long, even, and generally cool year. Winter was dry and cold, but rainfall was very low until an atmospheric river arrived in March and dumped 5 inches of rain in two days. This late season rain helped push budbreak back a bit and cleansed the soils. The Spring was generally cool and windy, extending flowering somewhat, but neither frost nor shatter were a problem, and yields were reasonable in the Chardonnay. June was cool and foggy, while July turned warmer. August was relatively cool, with highs barely reaching the mid-80s for most of the summer. September was cool and sunny, allowing for slow measured ripening. The grapes were picked methodically throughout the cool mornings of late September and early October under ideal conditions with perfect acidity and ripeness. 2021 was a winemaker's dream vintage.

OUR WINEMAKING

We picked individual blocks in separate passes with field sorting. Within hours, the grapes were gently pressed, the juice settled, then put down to barrels for primary fermentation, which took place with native yeasts. The wine sees native malolactic fermentation in barrel and aging on the lees (without stirring) in French oak (67% new) for 18 months, before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis