

# DRAGONETTE



## 2021 CHARDONNAY, RITA'S CROWN VINEYARD



100% CHARDONNAY

CLONES  
76 (2 Blocks)

APPELLATION  
Sta. Rita Hills

YIELD (TONS PER ACRE)  
3.40 TPA

HARVEST DATES  
September 30, October 6 & 9

FERMENTATION  
100% Barrel Fermented  
Native yeasts  
Native MLF (in barrel)

COOPERAGE  
100% French Oak (228L & 350L barrels)  
43% New

AGING  
18 Months on the lees (no *battonage*)

BOTTLED  
April 27, 2023

ALCOHOL: 14.5%

CASES PRODUCED: 330

SUGGESTED RETAIL: \$65

### 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.

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.

### THE VINEYARD

Rita's Crown is located at one of the highest points in the Sta. Rita Hills, adjacent to such famous sites as Mt Carmel and Sea Smoke. Farming is certified organic with some biodynamics (not BD certified). Soils are sandy and clay loam with diatomaceous earth. Chardonnay comes from two steep west and southwest facing blocks which are regularly buffeted by high winds. The low vigor soils produce a small canopy, small yields, and a long slow growing season. The wines here tend to show beautiful tropical fruits, balanced by strong notes of chalky minerals and great natural 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 saw complete (native) malolactic fermentation in barrel and was aged on the lees in French oak barrels (43% new) for 18 months before bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis