

DRAGONETTE



2021 CHARDONNAY, STA. RITA HILLS



100% CHARDONNAY

VINEYARDS & CLONES

Rita's Crown (76, 95) - 85%
Duvarita (548, 76) - 15%

APPELLATION

Sta. Rita Hills

HARVEST DATES

September 28, 30, October 6, 9

FERMENTATION

100% Barrel Fermented
Native yeasts

COOPERAGE

Neutral French Oak barrels
(50% Second fill)

AGING

15 Months on the lees (no *battonage*)
Native Malolactic Fermentation

BOTTLED

January 27th, 2023

ALCOHOL: 14.4%

CASES PRODUCED: 140

SUGGESTED RETAIL: \$45

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. Wines are barreled and aged on their lees until they reach their full potential. 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 tension from brilliant natural acidity. This blend is constructed from individual diverse components to create complexity, depth and harmony.

THE VINEYARDS

RITA'S CROWN (Certified Organic w/ some biodynamics) - Dramatic, steep, high altitude (650-820 feet above sea level) blocks rich in diatomaceous earth face south and southwest and look down upon the historic core of the Sta. Rita Hills. Midday sunshine provides ripening, while daily fog and cold ocean breezes help preserve acidity. Wines display tropical flavors with a tremendous mineral spine. DUVARITA (CERTIFIED BIODYNAMIC) - Gentle south facing slope of sandy soils; composting and regenerative no till builds organic material, tiny plants yield small bunches of highly concentrated fruit with open knit texture and purity of flavor.

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 (partial) in barrel and extended aging on the lees in French oak barrels for 16 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis