

DRAGONETTE



2021 GRENACHE, JOHN SEBASTIANO VINEYARD



COMPOSITION

87% Grenache
13% Syrah

APPELLATION

Sta Rita Hills

HARVEST DATE

October 22

FERMENTATION

1.5 Ton, open top fermenters
100% Destemmed
2-4 day cold soak
Native yeasts
Native MLF in barrel

AGING

15 Months on the lees
Neutral French oak
600L Demi Muid & 500L Puncheons

BOTTLED

February 15, 2023

ALCOHOL: 13.3%

CASES PRODUCED: 110

SUGGESTED RETAIL: \$50

PHILOSOPHY

We believe Grenache thrives in the cooler portions of the Santa Ynez Valley and makes wines of distinction. We source Grenache from the far western part of Santa Ynez Valley, in the Sta. Rita Hills appellation, which is one of the coolest growing regions in California. This cool area (renowned for growing Pinot Noir and Chardonnay) receives daily wind and fog from the mighty Pacific Ocean which moderates daytime heat. These unique conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the Grenache. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity in a medium bodied frame.

JOHN SEBASTIANO VINEYARD

This dramatic, organically farmed, hillside site on the border of the Sta. Rita Hills is one of the coolest sites planted to Rhône varietals in all of California. Grenache grows on a steep, south-east facing hillside of almost pure sand on the eastern edge of the block and slightly heavier sandy clay loam toward the west and at the bottom of the block. The block is typically picked very late but at relatively low sugar levels for Grenache. These grapes produce a cool, energetic, mineral-laden wine with juicy, high toned, aromatic red fruits, fresh herbs, and good structure for aging.

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. Crop levels were low due to some chatter and vine stress from drought. 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 and October were also cool but sunny, and the grapes very slowly made their way to ripeness. The grapes were picked at relatively low sugars toward the end of October under cool conditions.

OUR WINEMAKING

We personally hand sort the fruit in cool, early morning picks and then process it within hours; in this case fully destemmed without crushing. The fruit is cold soaked for 2-4 days, then fermented with native yeasts, using a combination of pigeage, pumpovers and punchdowns to gently extract flavors and complexity. At dryness, the wines are drained and pressed to large format barrels. The wines are aged on their lees for 15 months before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis