

DRAGONETTE



2021 MJM



COMPOSITION

97% Syrah
3% Grenache

VINEYARDS

Stolpman - 70%
Larner - 17%
John Sebastiano 13%

CLONES (SYRAH)

3, 470 (HD), Alban 1(HD), 174, 383,
Massale

HARVEST DATES

October 4 - 22

APELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
94% Destemmed, 6% Whole Cluster
Native yeast
Native MLF in barrel

AGING

27 months in French oak (33% new)

BOTTLED

February 1, 2024

ALCOHOL: 14.9%

CASES PRODUCED: 495

SUGGESTED RETAIL: \$95

PHILOSOPHY

MJM is our signature, Syrah-based blend, named in honor of our wives Mitchi, Jen and Michelle. We feel that Syrah from cooler sites in Santa Barbara makes wines of extraordinary depth, aromatic complexity, elegance and longevity, on par with those from the great growing regions of the world. We purchase fruit from renowned sites so we may dictate farming, limit yields and harvest selectively, resulting in grapes of intensity and balance. MJM gains additional complexity from extended barrel aging of lots selected for intensity, structure and personality.

THE VINEYARDS

STOLPMAN (BALLARD CANYON) - Rolling hills of clay loam, underpinned with limestone. Extreme deficit farming and older vines (some 20+ years) produce low yields of spectacularly dark, intense red fruits and meaty notes. A portion of the fruit comes from the exclusive, steeply pitched high-density blocks (6x3, planted 2006) which sit on thick bands of limestone.

JOHN SEBASTIANO (STA. RITA HILLS) - Steep hillsides with Linne clay loam soils. Buffeted daily by high winds and steeped in fog, this cool site produces wines with remarkable aromatics and flavors (spices, dark fruits, meat, and earth) in a medium bodied frame.

LARNER (BALLARD CANYON) - Thin sandy soils on rolling hills. 20-year-old vines. Dark, rich, meaty Syrah with blueberry fruits and game.

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 yields were reasonable in the Syrah. June was cool and foggy, while July turned warmer. Summer and early Fall were sunny but relatively cool, with highs barely reaching the mid-80s. Yields were very low due to shatter and vine stress from drought. Grapes ripened very slowly and were picked throughout October, showing good ripeness with excellent acidity, solid structure and a distinct personality.

OUR WINEMAKING

We harvested each block in the cold morning hours, personally hand sorting in the field. The grapes were processed within hours, then cold soaked for 2-4 days, before fermentation by native yeasts. Pumpovers and punchdowns were used to gently extract flavor, while managing tannins. At dryness, the wines were transferred to French oak barrels of various formats (400L and 228 L barrels) and aged 9 months on the lees, before painstaking selection and blending with small amounts of Grenache. The wine was put back down to barrel for an additional 18 months aging before bottling without fining nor filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis