

# DRAGONETTE



## 2021 ROSÉ, SANTA YNEZ VALLEY



### COMPOSITION

80% Grenache  
14% Mourvèdre  
6% Graciano

### VINEYARDS

Vogelzang 60%  
Two Wolves - 40%

### HARVEST DATES

September 15 to October 14

### APPELLATION

Santa Ynez Valley

### FERMENTATION

Whole cluster press/settling in tank  
75% Neutral oak (228L, 400L & 500L bbls)  
25% Stainless steel  
Native yeasts

### AGING

4-5 months on the lees  
Neutral oak and stainless steel

### BOTTLED

March 2, 2022

ALCOHOL: 13.0%

CASES PRODUCED: 950

SUGGESTED RETAIL: \$30

### PHILOSOPHY

Dry Rosé is the ideal wine for warm summer days, as an aperitif, or as a match for appetizers and spicy food. We also love to sip it while we cook, especially outside by the grill. Thus, we take our Rosé seriously and meticulously apply all of the techniques we use on our white and red wines, most importantly, grape and site selection, lower yields, careful handling, and fermentation to complete dryness. Our Rosé is crisp, refreshing, expressive and lively, which stimulates the palate.

### VINEYARDS

#### VOGELZANG VINEYARD

Grenache from Vogelzang is situated on a gently sloping hillside of well drained, gravelly loam soil with serpentinite in the heart of Happy Canyon. We added a portion of Mourvedre (recently replanted) from adjacent blocks. Warm days help ripen these sun-loving varieties, while cool nights extend the season and preserve much needed acidity.

#### TWO WOLVES VINEYARD

Located just outside Happy Canyon, the vineyard is planted on clay loam and sandy loam soils with gravel and serpentinite. The Grenache and Graciano enjoy a long season as winds and cool nights allow for good phenolic development while acids are preserved.

### THE VINTAGE

2021 was a relatively long, even, and generally cool year, which contrasts sharply from the dramatics of 2020. 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. June was cool and foggy, while July turned warmer, mostly staying under 100F. August was relatively cool, with highs reaching 95 only at the very end of the month. Yields were on the high side for Grenache, which, along with a mostly cool September (excluding Labor Day) and early October, pushed harvest back into mid-October. The long season gave grapes with plenty of flavor and good acidity at relatively low sugars.

### OUR WINEMAKING

We harvest by hand in the cool morning hours and then rush the grapes to the winery for immediate processing. We gently press the whole clusters and transfer the juice directly to a combination of used oak barrels and stainless steel. Fermentation is completed with native yeasts and temperature control. Malolactic fermentation is blocked, and the wine is aged on its lees in neutral barrels of various sizes for four to five months before bottling.

### PROPRIETORS/WINEMAKERS

Brandon Sparks-Gillis, John Dragonette & Steve Dragonette