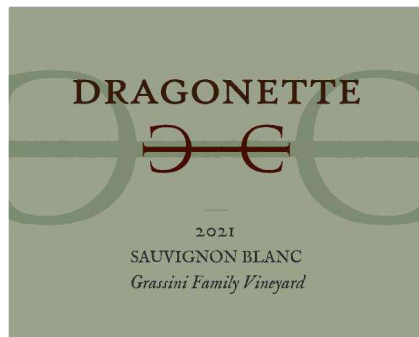


DRAGONETTE



2021 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



COMPOSITION

100% Sauvignon Blanc

CLONES

1 (100%)

VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

HARVEST DATES

September 3, 6, 7 & 9

YIELD (TONS PER ACRE)

5.74-7.12 TPA (Ave. 6.6)

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

100% French Oak barrels (228L, 276 L,
350L)

(20% new)

Native Yeasts & Temperature Control

AGING

11 months in barrel on the lees

Plus 6 months in tank

BOTTLED

March 9, 2023

ALCOHOL: 14.1%

CASES PRODUCED: 250

SUGGESTED RETAIL: \$55

PHILOSOPHY

We believe that Sauvignon Blanc is one of the great white wine grapes of the world, and we aim to produce reference point wines from this varietal. We have found that the Happy Canyon area of Santa Barbara County is particularly well suited to this noble grape. Happy Canyon's unique soils (serpentinite) and climate - warm to hot summer daytime high temperatures and cool to cold evening lows - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing 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.

GRASSINI FAMILY VINEYARD

Grassini is an exceptional vineyard located upon small hills and river benches of well drained, super fine clay loam soils and serpentinite. The vineyard is meticulously managed and farmed to our specifications for low yields and high quality. We purchase these grapes from several distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, canopy management, yield control, irrigation and differential harvesting of portions of our blocks.

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 plentiful, though not excessive. 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, which allowed perfectly measured ripening. The grapes were picked methodically and easily throughout the cool mornings of early September at good sugars and excellent acidity.

OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes and transfer the juice directly to a mixture of tanks and barrels for primary fermentation, which takes place in individual lots with native yeasts and temperature control. We block malolactic fermentation and age the wines on their lees until blending and bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis