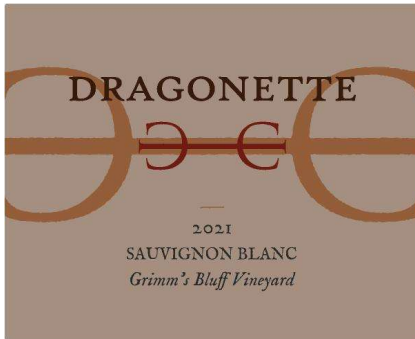


DRAGONETTE



2021 SAUVIGNON BLANC, GRIMM'S BLUFF VINEYARD, HAPPY CANYON



COMPOSITION

100% Sauvignon Blanc

CLONES

1 (89%)
Musque (11%)

APPELLATION

Happy Canyon of Santa Barbara

VITICULTURE

Biodynamic (Certified, Demeter)
60% Head Trained
40% VSP

HARVEST DATES

August 31, September 2

YIELD (TONS PER ACRE)

Average 1.4 TPA

FERMENTATION

100% French oak (21% New)
228L Barriques, 276L Cigars

AGING

16 months on the lees

BOTTLED

January 27, 2023

ALCOHOL: 14.5%

CASES PRODUCED: 140

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 variety. We believe the Happy Canyon area of Santa Barbara is particularly well suited to this noble grape. Happy Canyon's unique serpentine soils 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.

GRIMM'S BLUFF VINEYARD

Grimm's Bluff was planted solely for the purpose of producing the highest quality grapes, and it has been lovingly farmed with Biodynamic methods since its inception. We source fruit from three blocks here, the largest section in the unique head trained section of the vineyard. Careful farming and low irrigation result in small clusters and low yields for this variety. These grapes demand fermentation and aging in French oak barriques and specially designed cigar shaped barrels, sur lie, in order to match the texture of the wine and to allow for a long slow evolution. Grimm's Bluff shows extraordinary concentration, excellent acidity and a distinct mineral edge.

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.