

DRAGONETTE



2021 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% Sauvignon Blanc

VINEYARDS

60% Grassini Family
27% Vogelzang
8% Two Wolves
5% Grimm's Bluff

CLONES

1 (90%) and Musque (10%)

YIELD

Average 3.65 TPA

HARVEST DATES

12 distinct picks
August 31 - September 10

APELLATION

Happy Canyon of Santa Barbara

FERMENTATION

85% Neutral French Oak
15% Stainless Steel

AGING

8 months on the lees, no stirring
Malolactic Fermentation Blocked

BOTTLED

May 11, 2022

ALCOHOL: 14.2%

CASES PRODUCED: 915

SUGGESTED RETAIL: \$35

PHILOSOPHY

Sauvignon Blanc is one of the great white wine grapes of the world, and Happy Canyon, at the eastern end of the Santa Ynez Valley, is quickly becoming renowned as one of the very top terroirs for the grape in the U.S. Happy Canyon's unique soils (marine, sand and serpentinite) and climate (warm to hot summer days and cool to cold evenings) promote full phenolic ripeness in the grapes, while still retaining critical acidity. These grapes are natural partners for barrel fermentation and aging, which we employ almost exclusively. This represents an appellation blend of vineyards and lots we feel express the characteristics of Happy Canyon.

THE VINEYARDS

Long term acreage contracts with same vineyard team allow precision farming at these great sites.

GRASSINI FAMILY - Planted 2002. Silty clay loam with serpentinite. Specialized pruning and leafing. Low yields. Extraordinarily complex wines with honeydew, kiwi, and seashells.

VOGELZANG - Planted 1999. Three blocks of clay loam and serpentinite. Severe pruning limits vigor and crop yield. Wines have explosive tropical aromas and flavors with solid minerality.

GRIMM'S BLUFF - Planted 2012 (Biodynamic). Shaly loam soils overlaying clay and river rock. Careful inputs and very low yields. Amazingly deep wines with stone fruit and minerals and great acidity.

TWO WOLVES - Certified Organic. Shaley loam with significant serpentinite. Taut with grapefruit, minerals, herbs.

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 whole clusters, settle juice overnight and ferment the individual lots in a mixture of tanks and oak barrels with native yeasts and temperature control. At dryness, we top the vessels and age the wines on their lees (blocking malolactic) until selection, blending and bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis