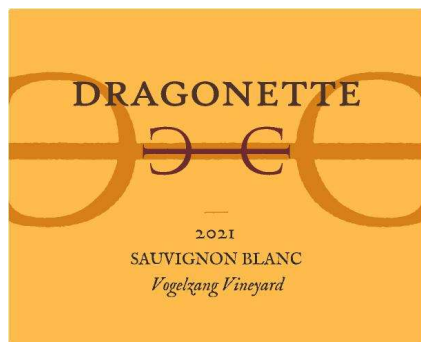


DRAGONETTE



2021 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



100% SAUVIGNON BLANC

CLONES

1 (75%) & Musque (25%)

HARVEST DATES

September 2, 7 & 8

YIELD

3.19-3.78 tons per acre (Ave: 3.33)

APELLATION

Happy Canyon of Santa Barbara

VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

FERMENTATION

90% French oak (35% new)
(Formats: 228L, 276L, 300. & 320L)
10% Stainless Steel

AGING

17 months on the lees

BOTTLED

March 9, 2023

ALCOHOL: 14.5%

CASES PRODUCED: 300

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 is particularly well suited to this noble grape. Its unique soils (serpentinite) and climate - warm to hot summer days and cold nights - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing acidity and a distinct stony minerality. We believe that Happy Canyon fruit is particularly well suited to barrel fermentation and longer aging.

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.

VOGELZANG VINEYARD

Vogelzang is situated on a gently sloping bed of well drained, gravelly loam soil with serpentinite. The vineyard is well established and has been carefully pruned, leafed and deficit-irrigated to focus the plant’s energy on fruit development. We purchase these grapes from three distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, shoot thinning, canopy management, yield control, irrigation and harvesting.

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 (15-18 days later than 2020) at good sugars and excellent acidity.

OUR WINEMAKING

We hand harvested each block with vigorous field sorting. Within hours, we gently pressed the grapes and transferred the juice directly to French oak barrels for primary fermentation which was completed using native yeasts and temperature control. We blocked malolactic fermentation to retain freshness and aged the wines on their lees for 18 months before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis