

DRAGONETTE



2021 SYRAH, JOHN SEBASTIANO VINEYARD



APPELLATION
Sta. Rita Hills

CLONES
470, 383 & Estrella

HARVEST DATES
October 15, 19, 20

FERMENTATION
1.5 ton, open top fermenters
100% Destemmed
2-3 day cold soak
Native yeasts
Native MLF in barrel

AGING
17 months in French Oak Barrels
(58% new)

BOTTLED
April 6, 2023

ALCOHOL: 14.4%

CASES PRODUCED: 210

SUGGESTED RETAIL: \$65

PHILOSOPHY

We believe that Santa Ynez Valley grows Syrah of personality and distinction. At the far western edge of the Santa Ynez valley, lies the Sta. Rita Hills appellation, which is one of the coolest growing regions in California. This cool area (renowned for growing Pinot Noir and Chardonnay) receives daily wind and fog from the mighty Pacific Ocean which moderates daytime heat. These unique conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the more heat tolerant Syrah. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity.

We bottle single vineyard wines when wines from a particular vineyard express a unique character or sense of “place” in a given vintage.

JOHN SEBASTIANO VINEYARD

This dramatic hillside site lies on the eastern border of the Sta. Rita hills and is one of the coolest sites planted to Rhône varietals in all of California. We organically farm three distinct hillside blocks of Syrah here, each with a different clone and rootstock combination. Soils range from clay-loam to sandy loam. The cool wind and fog at this site provide for an extremely long season. These grapes produce a dark, intensely aromatic wine, with cool black and blue berry fruits, great freshness, mineral lift and solid structure for aging.

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 yields were reasonable in the Syrah. June was cool and foggy, while July turned warmer. Summer and early Fall were sunny but relatively cool, with highs barely reaching the mid-80s. Yields were very low due to shatter and vine stress from drought. Grapes ripened very slowly and were picked throughout mid-October, showing good ripeness with excellent acidity, solid structure and a distinct personality.

OUR WINEMAKING

We hand sort the fruit in cool, early morning picks and then process it within hours. The fruit is cold soaked for 2-3 days, then fermented with native yeasts, using a combination of daily pumpovers and punchdowns for extraction. At dryness, the wines are drained and pressed to tank then transferred to French oak vessels (228L, 400L) and aged for 7 months on the lees, before they are blended, put back to barrel, and aged for an additional 10 months before bottling.

PROPRIETORS/WINEMAKES

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis