

DRAGONETTE



2021 SEVEN



COMPOSITION

95% Syrah, 3% Grenache, 2% Viognier

VINEYARDS

50% Stolpman (Ballard Canyon / Sustainable)

30% Spear (Sta. Rita Hills/Cert. Organic)

15% Kimsey (Ballard Canyon / Cert. Organic)

5% John Sebastiano (Sta. Rita Hills/Organic)

CLONES (SYRAH)

174, 383, 470, Alban 1, Massale (8 clones)

HARVEST DATES

October 4, 8, 12, 14, 15, 16, 19, & 22

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5-ton, open top fermenters

100% Destemmed, Native yeasts

AGING

17 months in neutral French oak

Mix of 500L, 400L, 228 barrels

BOTTLED

April 6, 2023

ALCOHOL: 14.4%

CASES PRODUCED: 575

SUGGESTED RETAIL: \$55

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners to source and grow the finest fruit in Santa Barbara. Vineyard blocks are individually managed for appropriate canopy, proper yield, and ideal pick date. We then shepherd this fruit into wine with our own hands. The goal is wines of complexity, balance, and textual purity that are true to both vintage and place.

Santa Ynez Valley (SYV), a unique coastal valley with an East-West orientation funnels cool winds and fog from the Pacific daily, resulting in an extraordinarily long growing season and extended maturation on the vine. These cool climate vineyards create Syrahs of personality and distinction. “Seven” is blended from Syrahs from multiple exceptional sites in SYV sub-appellations of Ballard Canyon and Sta Rita Hills. Small amounts of viognier are co fermented with the Syrah and a touch of Grenache is added for additional complexity.

THE VINEYARDS

STOLPMAN: Rolling hills of clay loam, with limestone. Deficit irrigation. Dark red fruits, powerful with dried and fresh meat notes and great minerals. **SPEAR:** Sandy loam soils, giving a black fruit character, with herbs and white pepper. **KIMSEY:** Thin sandy soils on gentle slopes. Dark fruit with rich flavors of blueberries and blackberries seasoned with spices. **JOHN SEBASTIANO:** Steep hills of sandy loam. Dark berries with meat, olives and game notes and terrific structure and lift.

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. August was relatively cool, with highs barely reaching the mid-80s for most of the summer. September was also cool but sunny, and the grapes very slowly made their way to ripeness. The grapes were picked methodically throughout the cool mornings of early October under ideal conditions with perfect acidity and mature tannins. 2021 was a winemaker’s dream vintage.

OUR WINEMAKING

We hand sort the fruit in early morning picks and then process it within hours. In 2021, the fruit was completely destemmed. 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 French oak vessels (228L, 400L, 500L) and aged for 8 months on the lees, before they are blended, then returned to barrel for additional 9 months of aging.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis