

DRAGONETTE



2022 CHARDONNAY, BLACK LABEL, STA. RITA HILLS



100% CHARDONNAY

VINEYARDS & CLONES

50% - Bentreock (76) (SIP certified sustainable)

33% - Radian (548) (SIP certified sustainable)

17% - Rita's Crown (76) (certified organic)

APPELLATION

Sta. Rita Hills

YIELD (TONS PER ACRE)

1.85 to 2.75 TPA

HARVEST DATES

September 9 & 22

FERMENTATION

100% Barrel Fermented

Native yeasts

COOPERAGE

French Oak barrels (83% new)

AGING

18 Months on the lees (no *battonage*)

BOTTLED

April 25, 2024

ALCOHOL: 13.6%

CASES PRODUCED: 150

SUGGESTED RETAIL: \$105

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 also true to both vintage and place. For Chardonnay, we believe the cool climate of Sta. Rita Hills is ideal for crafting wines with dramatic aromas and flavors balanced with exceptional natural acidity.

This small production, reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality.

THE VINEYARDS

BENTREOCK: Dramatic, north facing block overlooking the Santa Ynez River to the south and Radian to the west. Rocky, windy site gives wines of intense power and length, interjected with complex mineral notes and structure. **RADIAN:** Dramatic, west facing block high above the valley floor stares directly at the mighty, cold, windy Pacific. Very low yields and thick skins combine to make powerful wines, with intense minerals and high acidity. **RITA'S CROWN:** Steep, south-southwest facing blocks regularly visited by high winds and fog. Low vigor soils of sandy and clay loams with diatomaceous earth produce grapes with tropical fruits, chalky minerals, and great natural acidity.

THE VINTAGE

2022 was another generally cool year that was upended by a late season heatwave, much like 2020. Winter began with a series of December storms and excellent early rainfall. Unfortunately, there was no rain after January, leaving soils dry by early Spring, which was cool and very windy. Budbreak was early but yields were on the low side due to shatter and drought. Spring and early summer were cool with only a few days of warmth, portending a late year. August turned warmer and ripening accelerated. In early September we faced an extended 7-10 day heatwave, which required careful monitoring, picking and sorting. Chardonnay was picked in the cool period afterwards, which reset the vines. Yields suffered from dehydration, but acidities remained solid from the overall cool year. With careful sorting and handling, quality was excellent.

OUR WINEMAKING

We picked individual blocks in separate passes with field sorting. Within hours, the grapes were gently pressed, the juice settled, then put down to barrels for primary fermentation, which took place with native yeasts. The wine sees native malolactic fermentation in barrel and aging on the lees (without stirring) in French oak (83% new) for 18 months, before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis