

# DRAGONETTE



## 2022 CHARDONNAY, DUVARITA VINEYARD, SANTA BARBARA COUNTY



100% CHARDONNAY

### CLONES

548, 76, Calera, Mt. Eden

### APELLATION

Santa Barbara County

### YIELD (TONS PER ACRE)

1.14 to 1.31 TPA

### HARVEST DATES

September 20

### FERMENTATION

100% Barrel Fermented

Native yeasts

Native MLF (in barrel)

### COOPERAGE

77% neutral French Oak barrels, 33% once used

### AGING

15 Months on the lees (no *battonage*)

### BOTTLED

February 1, 2024

ALCOHOL: 12.96%

CASES PRODUCED: 95

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. Wines are barreled and aged on their lees until they reach their full potential. 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 Santa Barbara is perfect for crafting wines with dramatic aromas and flavors balanced with minerality and classic tension from appropriate natural acidity.

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.

### THE VINEYARD

Duvarita vineyard is located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand, and is certified biodynamic by Demeter with regenerative farming practices. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The Chardonnay blocks provide a small, consistent crop, notable for its impeccable balance between expressive stone fruits & melons and bright but round 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. 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 saw native malolactic fermentation and was aged on its lees for 16 months in French oak barrels (77% neutral, 33% once used) before a gentle cross flow filtration and bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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