

# DRAGONETTE



## 2022 CHARDONNAY, RITA'S CROWN VINEYARD



100% CHARDONNAY

### CLONES

76 (2 Blocks)

### APPELLATION

Sta. Rita Hills

### YIELD (TONS PER ACRE)

1.67 - 1.85 TPA

### HARVEST DATES

September 9

### FERMENTATION

100% Barrel Fermented

Native yeasts

Native MLF (in barrel)

### COOPERAGE

100% French Oak barrels (44% New)

### AGING

18 Months on the lees (no *battonage*)

### BOTTLED

April 25, 2024

ALCOHOL: 13.9%

CASES PRODUCED: 200

SUGGESTED RETAIL: \$75

### 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 textural 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 by exceptional 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

Rita's Crown is located at one of the highest points in the Sta. Rita Hills, adjacent to such famous sites as Mt Carmel and Sea Smoke. Farming is certified organic with some biodynamics (not BD certified). Soils are sandy and clay loam with diatomaceous earth. Chardonnay comes from two steep west and southwest facing blocks which are regularly buffeted by high winds. The low vigor soils produce a small canopy, small yields, and a long slow growing season. The wines here tend to show beautiful tropical fruits, balanced by strong notes of 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. Yields suffered from dehydration, but acidities remained solid from the overall cool year. With careful sorting, 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 complete (native) malolactic fermentation in barrel and was aged on the lees in French oak barrels (44% new) for 18 months before bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis