

# DRAGONETTE



## 2022 CHARDONNAY, RADIAN VINEYARD, STA. RITA HILLS



100% CHARDONNAY

CLONES

548

APPELLATION

Sta. Rita Hills

HARVEST DATE

September 22

FERMENTATION

100% Barrel Fermented

Native yeasts

Native MLF (in barrel)

COOPERAGE

100% French oak barrels

50% once-used

AGING

16 Months on the lees (no *battonage*)

BOTTLED

April 25, 2024

ALCOHOL: 13.8%

CASES PRODUCED: 50

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. Wines are barreled and aged on their lees until they reach their full potential. The goal is wines of complexity, balance, and textural purity that are also true to both vintage and place. For Chardonnay, we believe the exceptionally cool climate of Sta. Rita Hills is perfect for crafting wines with dramatic aromas and flavors balanced by tremendous 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.

### RADIAN VINEYARD

Radian vineyard is located at the far western edge of the Sta. Rita Hills on dramatically steep slopes with large amounts of diatomaceous earth. Radian is extreme, regularly blanketed by fog and buffeted by extremely high winds. The Chardonnay vines here struggle to set fruit, and the resulting yields are extremely low, but the grapes highly concentrated. The resulting wines are lean and intense, with a powerful sense of minerals, incisive acidity, and tremendous length.

### 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 late September after a cool down, a tiny amount of rain which refreshed the vines. Yields suffered from dehydration, but acidities remained solid from the overall cool year. 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 (50% once used, 50% neutral) before a gentle cross flow filtration and bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis