

# DRAGONETTE



## 2022 GRENACHE, JOHN SEBASTIANO VINEYARD



### COMPOSITION

82% Grenache  
18% Syrah

### APPELLATION

Sta. Rita Hills

### HARVEST DATE

October 25

### FERMENTATION

1.5 Ton, open top fermenters  
100% Destemmed  
2-4 day cold soak  
Native yeasts  
Native MLF in barrel

### AGING

16 Months on the lees  
Neutral French oak  
(228L, 500 & 600L barrels)

### BOTTLED

March 25, 2024

ALCOHOL: 13.6%

CASES PRODUCED: 140

SUGGESTED RETAIL: \$55

### PHILOSOPHY

We believe Grenache thrives in the cooler portions of the Santa Ynez Valley and makes wines of distinction. We source Grenache from the far western part of Santa Ynez Valley, in the Sta. Rita Hills appellation, which is one of the coolest growing regions in California. This cool area (renowned for growing Pinot Noir and Chardonnay) receives daily wind and fog from the mighty Pacific Ocean which moderates daytime heat. These unique conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the Grenache. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity in a medium bodied frame. As in the case of Chateauneuf du Pape, we add some Syrah for depth, complexity, structure, and some darker toned flavors.

### JOHN SEBASTIANO VINEYARD

This dramatic, organically farmed, hillside site on the border of the Sta. Rita Hills is one of the coolest sites planted to Rhône varietals in all of California. Grenache grows on a steep, south-east facing hillside of almost pure sand on the eastern edge of the block and slightly heavier sandy clay loam toward the west and at the bottom of the block. The block is typically picked very late but at relatively low sugar levels for Grenache. These grapes produce a cool, energetic, mineral-laden wine with juicy, high toned, aromatic red fruits, fresh herbs, and good structure for aging. Syrah from JSV is darker toned with black and blue fruits, adding spice and structure to the blend.

### 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. 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; however, Grenache had been behind, and the warmth helped ripening. September and October were mild and we picked the Grenache in late October (after a small rainstorm refreshed the vines). Quality was excellent, with full ripeness and ample acidity.

### OUR WINEMAKING

We personally hand sort the fruit in cool, early morning picks and then process it within hours; in this case fully destemmed without crushing. The fruit is cold soaked for 2-4 days, then fermented with native yeasts, using a combination of pigeage, pumpovers and punchdowns to gently extract flavors and complexity. At dryness, the wines are drained and pressed to large format barrels. The wines are aged on their lees without racking, before blending and bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis