

# DRAGONETTE



2022 MJM



## COMPOSITION

97% Syrah  
3% Grenache

## VINEYARDS

Stolpman - 52%  
John Sebastiano 32%  
Larner - 16%

## CLONES (SYRAH)

3, 470 (HD), Alban 1(HD), 174, 383,  
Massale

## HARVEST DATES

September 7, 9, 23, 29, October 5, 7, 11, 20

## APPELLATION

Santa Ynez Valley

## FERMENTATION

1.5 ton, open top fermenters  
95% Destemmed, 5% Whole Cluster  
Native yeast  
Native MLF in barrel

## AGING

28 months in French oak (44% new)

## BOTTLED

March 6, 2025

ALCOHOL: 14.3%

CASES PRODUCED: 420

SUGGESTED RETAIL: \$95

## PHILOSOPHY

MJM is our signature, Syrah-based blend, named in honor of our wives Mitchi, Jen and Michelle. We feel that Syrah from cooler sites in Santa Barbara makes wines of extraordinary depth, aromatic complexity, elegance and longevity, on par with those from the great growing regions of the world. We purchase fruit from renowned sites so we may dictate farming, limit yields and harvest selectively, resulting in grapes of intensity and balance. MJM gains additional complexity from extended barrel aging of lots selected for intensity, structure and personality.

## THE VINEYARDS

STOLPMAN (BALLARD CANYON) - Rolling hills of clay loam, underpinned with limestone. Extreme deficit farming and older vines (some 20+ years) produce low yields of spectacularly dark, intense red fruits and meaty notes. A portion of the fruit comes from the exclusive, steeply pitched high-density blocks (6x3, planted 2006) which sit on thick bands of limestone. JOHN SEBASTIANO (STA. RITA HILLS) - Steep hillsides with Linne clay loam soils. Buffeted daily by high winds and steeped in fog, this cool site produces wines with remarkable aromatics and flavors (spices, dark fruits, meat, and earth) in a medium bodied frame. LARNER (BALLARD CANYON) - Thin sandy soils on rolling hills. 20-year-old vines. Dark, rich, meaty Syrah with blueberry fruits and game.

## 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, Syrah had been behind and the warmth helped ripening, despite some vine stress. We picked two high density Stolpman blocks in early September, while the remaining vineyard blocks slowly ripened into late September and mid-October (after a small rainstorm refreshed the vines). With careful sorting, quality was excellent.

## OUR WINEMAKING

We harvested each block in the cold morning hours, personally hand sorting in the field. The grapes were processed within hours, then cold soaked for 2-4 days, before fermentation by native yeasts. Pumpovers and punchdowns were used to gently extract flavor, while managing tannins. At dryness, the wines were transferred to French oak barrels of various formats (400L and 228 L barrels) and aged 9 months on the lees, before painstaking selection and blending with small amounts of Grenache. The wine was put back down to barrel for an additional 19 months aging before bottling without fining nor filtration.

## PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis