

# DRAGONETTE



## 2022 ROSÉ, SANTA YNEZ VALLEY



### COMPOSITION

80% Grenache  
13% Mourvèdre  
7% Graciano

### VINEYARDS

Vogelzang - 60%  
Two Wolves - 40%

### HARVEST DATES

September 15 to October 6

### APELLATION

Santa Ynez Valley

### FERMENTATION

Whole cluster press/settling in tank  
65% Neutral oak (228L, 400L & 500L bbls)  
35% Stainless steel  
Native yeasts

### AGING

5 months on the lees  
Neutral oak and stainless steel

### BOTTLED

March 9, 2023

ALCOHOL: 13.3%

CASES PRODUCED: 880

SUGGESTED RETAIL: \$30

### PHILOSOPHY

Dry Rosé is the ideal wine for warm summer days, as an aperitif, or as a match for appetizers and spicy food. We take our Rosé seriously and meticulously apply all of the techniques we use on our white and red wines, most importantly, grape and site selection, lower yields, careful handling, and fermentation to complete dryness. Our Rosé is bone dry, refreshing, expressive and lively.

### VINEYARDS

#### VOGELZANG VINEYARD

Grenache from Vogelzang is situated on a gently sloping hillside of well drained, gravelly loam soil with serpentinite in the heart of Happy Canyon. We added a portion of Mourvèdre (recently replanted) from adjacent blocks. Warm days help ripen these sun-loving varieties, while cool nights extend the season and preserve much needed acidity.

#### TWO WOLVES VINEYARD

Located just outside Happy Canyon, the vineyard is planted on clay loam and sandy loam soils with gravel and serpentinite. The Grenache and Graciano enjoy a long season as winds and cool nights allow for good phenolic development while acids are preserved.

### THE VINTAGE

2022 was another generally cool year that was upended by a late season heatwave. Yields were extremely low due to drought and heat, but quality was very high due to good ripeness and excellent acidity from the cool year. 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. May was cool. June was as well, with a few days of (mid 90's) warmth. July was generally cool, allowing measured ripening and setting us up for a later harvest. Then in late August, we saw several hot days, and only a tiny break before our (apparently annual) Labor Day heatwave. This punishing heat lasted more than a week, with no night time cool down, rushing the low yielding grapes to ripeness. The big clusters of Grenache, Mourvèdre and Graciano for Rose were able to withstand the heat and were picked in mid-September to early October in cool early mornings passes. Quality was high.

### OUR WINEMAKING

We harvest by hand in the cool morning hours and then rush the grapes to the winery for immediate processing. We gently press the whole clusters and transfer the juice directly to a combination of used oak barrels and stainless steel. Fermentation is completed with native yeasts and temperature control. Malolactic fermentation is blocked, and the wine is aged on its lees in neutral barrels of various sizes and a portion in stainless steel for four to five months before bottling.

### PROPRIETORS/WINEMAKERS

Brandon Sparks-Gillis, John Dragonette & Steve Dragonette