

# DRAGONETTE



## 2022 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



### COMPOSITION

100% Sauvignon Blanc

### CLONES

1 (100%)

### VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

### HARVEST DATES

August 19 - 24

### YIELD (TONS PER ACRE)

2.27 - 3.66 TPA (Ave. 3.26)

### APPELLATION

Happy Canyon of Santa Barbara

### FERMENTATION

100% French Oak barrels (10% new)

Formats: 228L, 300L, 350L

Native Yeasts & Temperature Control

### AGING

16 months in barrel on the lees (no battonage)

### BOTTLED

February 1, 2024

ALCOHOL: 13.9%

CASES PRODUCED: 225

SUGGESTED RETAIL: \$60

### PHILOSOPHY

We believe that Sauvignon Blanc is one of the great white wine grapes of the world, and we aim to produce reference point wines from this varietal. We have found that the Happy Canyon area of Santa Barbara County is particularly well suited to this noble grape. Happy Canyon's unique soils (serpentinite) and climate - warm to hot summer daytime high temperatures and cool to cold evening lows - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing 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.

### GRASSINI FAMILY VINEYARD

Grassini is an exceptional vineyard located upon small hills and river benches of well drained, super fine clay loam soils and serpentinite. The vineyard is meticulously managed and farmed to our specifications for low yields and high quality. We purchase these grapes from several distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, canopy management, yield control, irrigation and differential harvesting of portions of our blocks.

### THE VINTAGE

For Sauvignon Blanc, which was harvested prior to the heat wave, 2022 was another generally cool growing season. 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 (mid 90's) warmth, allowing measured ripening. August, however, turned warm and the low yields of Sauvignon Blanc ripened quickly. We harvested Grassini in mid-to-late August in the cool early morning hours. Acidities remained solid from the generally cool year. Quality was excellent.

### OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes, settle briefly, and then transfer the juice to a mixture of tanks and barrels for primary fermentation, which takes place in individual lots with native yeasts and temperature control. We block malolactic fermentation and age the wines on their lees for 16 months until blending and bottling.

### PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis