

# DRAGONETTE



## 2022 SAUVIGNON BLANC, GRIMM'S BLUFF VINEYARD, HAPPY CANYON



### COMPOSITION

100% Sauvignon Blanc

### CLONES

1 (89%)  
Musque (11%)

### APPELLATION

Happy Canyon of Santa Barbara

### VITICULTURE

Biodynamic (Certified, Demeter)  
64% Head Trained, 36% VSP

### HARVEST DATES

August 31, September 2

### YIELD (TONS PER ACRE)

Average 1.4 TPA

### FERMENTATION

100% French oak (63% Neutral, 37% Once Used)  
Formats: 228L Barriques, 300L Cigars

### AGING

16 months on the lees

### BOTTLED

February 1, 2024

ALCOHOL: 14.02%

CASES PRODUCED: 140

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 variety. We believe the Happy Canyon area of Santa Barbara is particularly well suited to this noble grape. Happy Canyon's unique serpentine soils 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.

### GRIMM'S BLUFF VINEYARD

Grimm's Bluff was planted solely for the purpose of producing the highest quality grapes, and it has been lovingly farmed with Biodynamic methods since its inception. We source fruit from three blocks here, the largest section in the unique head trained section of the vineyard. Careful farming and low irrigation result in small clusters and low yields for this variety. These grapes demand fermentation and aging in French oak barriques and specially designed cigar shaped barrels, sur lie, in order to match the texture of the wine and to allow for a long slow evolution. Grimm's Bluff shows extraordinary concentration, excellent acidity and a distinct mineral edge.

### 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 most of the grapes in mid-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 until blending and bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis.