

# DRAGONETTE



## 2022 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



100% SAUVIGNON BLANC

### CLONES

1 (89%) & Musque (11%)

### HARVEST DATES

August 18, 20, September 15

### YIELD

1.69 - 2.09 tons per acre

### APPELLATION

Happy Canyon of Santa Barbara

### VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

### FERMENTATION

100% French oak (28% new)  
Formats: 228L, 300L Cigars & 320L  
Muid'Oc

### AGING

16 months on the lees

### BOTTLED

February 1, 2024

ALCOHOL: 13.9%

CASES PRODUCED: 250

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 is particularly well suited to this noble grape. Its unique soils (serpentinite) and climate - warm to hot summer days and cold nights - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing acidity and a distinct stony minerality. We believe that Happy Canyon fruit is particularly well suited to barrel fermentation and longer aging.

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.

### VOGELZANG VINEYARD

Vogelzang is situated on a gently sloping bed of well drained, clay loam and silty clay loam soils with serpentinite. The vineyard is well established and has been carefully pruned, leafed and deficit-irrigated to focus the plant's energy on fruit development. We purchase these grapes from three distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, shoot thinning, canopy management, yield control, irrigation and harvesting.

### 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 for 16 months until blending and bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis