

DRAGONETTE



2022 SEVEN



COMPOSITION

94% Syrah, 5% Grenache, 1% Viognier

VINEYARDS

53% John Sebastiano (Sta. Rita Hills)

22% Spear (Sta. Rita Hills)

18% Stolpman (Ballard Canyon)

5% Larner (Ballard Canyon)

2% Kimsey (Ballard Canyon)

CLONES (SYRAH)

Estrella, 174, 383, 470, Alban 1

HARVEST DATES

Sept. 7, 9, 23, 29 & Oct. 7, 11, 20, 21

APELLATION

Santa Ynez Valley

FERMENTATION

1.5-ton, open top fermenters

98% Destemmed, 2% Whole Cluster

Native yeasts

AGING

17 months in neutral French oak

Mix of 500L, 400L, 228 barrels

BOTTLED

March 25, 2024

ALCOHOL: 13.6%

CASES PRODUCED: 480

SUGGESTED RETAIL: \$55

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners to source and grow the finest fruit in Santa Barbara. Vineyard blocks are individually managed for appropriate canopy, proper yield, and ideal pick date. We then shepherd this fruit into wine with our own hands. The goal is wines of complexity, balance, and textual purity that are true to both vintage and place.

Santa Ynez Valley (SYV), a unique coastal valley with an East-West orientation funnels cool winds and fog from the Pacific daily, resulting in an extraordinarily long growing season and extended maturation on the vine. These cool climate vineyards create Syrahs of personality and distinction. “Seven” is blended from Syrahs from multiple exceptional sites in SYV sub-appellations of Ballard Canyon and Sta Rita Hills. Small amounts of viognier are co fermented with the Syrah and a touch of Grenache is added for additional complexity.

THE VINEYARDS

JOHN SEBASTIANO: Steep hills of clay loam. Dark berries with meat, olives and game notes and terrific structure and lift. **SPEAR:** Sandy loam soils, giving a black fruit character, with herbs and white pepper **STOLPMAN:** Rolling hills of clay loam, with limestone. Dark red fruits, powerful with dried and fresh meat notes and great minerals. **LARNER:** Thin sandy soils on gentle slopes. Dark fruit with rich flavors of blueberries and blackberries, powerful tannins. **KIMSEY:** Sandy soils, massale mix of clones, gentle slope, red fruits and spices.

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 Stolpman blocks in early September, while remaining vineyard blocks slowly ripened into late September and early October (after a small rainstorm refreshed the vines). With careful sorting, quality was excellent.

OUR WINEMAKING

We hand sort the fruit in early morning picks and then process it within hours. The fruit is cold soaked for 2-3 days, then fermented with native yeasts, using a combination of daily pumpovers and punchdowns for extraction. At dryness, the wines are drained and pressed to French oak vessels (228L, 400L, 500L) and aged for 9 months on the lees, before they are blended, then returned to barrel for additional 8 months of aging.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis