

DRAGONETTE



2022 SYRAH, STOLPMAN VINEYARD



APPELLATION
Ballard Canyon

CLONES
Massale, 470, Alban 1, 383, 174

HARVEST DATES
September 7, 9, 23, 29 & October 7

FERMENTATION
1.5 ton, open top fermenters
100% Destemmed
2-3 day cold soak
Native yeasts
Native MLF in barrel

AGING
18 months in French Oak Barrels
(18% new)

BOTTLED
April 26, 2024

ALCOHOL: 14.7%

CASES PRODUCED: 260

SUGGESTED RETAIL: \$65

PHILOSOPHY

We believe that Santa Ynez Valley grows Syrah of personality and distinction. In the center of the valley lies a box canyon called Ballard Canyon, which runs north-south and offers some protection from the valley's stiff winds. Soils here are sandy loam, with some clay and pockets of limestone. The area was one of the earliest to be planted to Rhone varieties, particularly Syrah. Ballard Canyon's unique climate conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the more heat tolerant Syrah. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and tannic structure.

We bottle single vineyard wines when wines from a particular vineyard express a unique character or sense of "place" in a given vintage.

STOLPMAN VINEYARD

A stalwart vineyard in the heart of the Ballard Canyon AVA, Stolpman is planted upon rolling hills of clay loam, underpinned with limestone. We obtain Syrah from multiple blocks, some of which are from the original plantings (1996), and some from the newer (2006), high-density plantings on steep hills at the north edge of the property. Stolpman's crew is truly excellent and dedicated to quality (they even make and sell their own wine). In many years, the vineyard is dry farmed and yields are extremely low, resulting in intense, concentrated Syrah with deep, rich red fruit character, classic notes of dried meats and a distinct mineral edge.

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, leaving the older vines to slowly ripen 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 cool, 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 tank then transferred to French oak vessels (228L, 400L) and aged for 9 months on the lees, before they are blended, put back to barrel, and aged for an additional 9 months before bottling.

PROPRIETORS/WINEMAKES

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis