

# DRAGONETTE



## 2023 CHARDONNAY, BENTROCK VINEYARD, STA. RITA HILLS



100% CHARDONNAY

CLONE

4, 7<sup>6</sup>

APPELLATION

Sta. Rita Hills

HARVEST DATES

October 4, 15

FERMENTATION

100% Barrel Fermented

Native yeasts

Native MLF (in barrel)

COOPERAGE

100% French oak barrels

33% new

AGING

16 Months on the lees (no *battonage*)

BOTTLED

March 26, 2025

ALCOHOL: 14.2%

CASES PRODUCED: 70

SUGGESTED RETAIL: \$75

### 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. Wines are barreled and aged on their lees until they reach their full potential. The goal is wines of complexity, balance, and textual purity that are also true to both vintage and place. For Chardonnay, we believe the exceptionally cool climate of Sta. Rita Hills is perfect for crafting wines with dramatic aromas and flavors balanced by tremendous natural 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.

### THE VINEYARD

Bentrock is located at the far western edge of the Sta. Rita Hills on steep slopes of sandy and shaly clay loam soils and diatomaceous earth. This site is regularly buffeted by ocean winds and cooled by daily fog giving a long, slow growing season. We select grapes from several distinct blocks at different aspects (two north facing, one south facing) and elevations (375-525 feet above sea level) from across the vineyard. The wines from here are intensely fruited but in a leaner frame from the cool location. Wines show red fruits, gentle baking spices, herbs, and marine influenced minerals. Farming is Certified Sustainable (SIP), without herbicides.

### THE VINTAGE

2023 was an excellent vintage, a product of good rainfall, a cool spring, and occasional short periods of moderate heat in the summer before an ideal September allowed measured, even ripening. A wet winter cleansed and supercharged the soil with moisture for the growing season, and canopies grew strong. May and June were generally cool, and flowering was extended, but set was solid across grape varieties. July turned warm (but not hot), which accelerated growth nicely. August turned cooler with occasional warm periods (August 5-7, 15-16 & 28-30). Hurricane Hilary (which swamped the desert southwest from August 16-20) only brought high humidity to the Central Coast. September turned cool, and Labor Day itself was the coolest in years. The rest of September and October were essentially mild, and Chardonnay slowly ripened until they could be picked deliberately on cool foggy mornings in mid-September and early October.

### OUR WINEMAKING

We picked individual blocks in separate passes with field sorting. Within hours, the grapes were gently pressed, the juice settled, then put down to barrels for primary fermentation, which took place with native yeasts. The wine saw native malolactic fermentation and was aged on its lees for 16 months in French oak barrels (50% once used, 50% neutral) before a gentle cross flow filtration and bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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