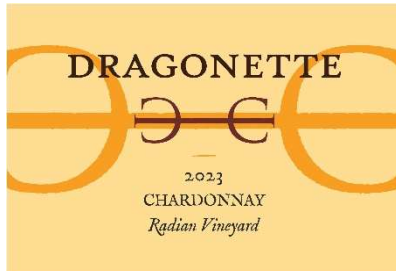


DRAGONETTE



2023 CHARDONNAY, RADIAN VINEYARD, STA. RITA HILLS



100% CHARDONNAY

CLONES

548

APPELLATION

Sta. Rita Hills

HARVEST DATE

October 15

FERMENTATION

100% Barrel Fermented

Native yeasts

Native MLF (in barrel)

COOPERAGE

100% French oak barrels

66% once-used

AGING

16 Months on the lees (no *battonage*)

BOTTLED

March 26, 2025

ALCOHOL: 14.5%

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.

RADIAN VINEYARD

Radian vineyard is located at the far western edge of the Sta. Rita Hills on dramatically steep slopes with large amounts of diatomaceous earth. Radian is extreme, regularly blanketed by fog and buffeted by extremely high winds. The Chardonnay vines face west, directly at the cold Pacific Ocean and struggle to set fruit. Yields are extremely low, but the grapes highly concentrated, giving lean but intense, powerful wines, with chalky minerals, incisive acidity, and tremendous length.

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 at Radian slowly ripened until it could be picked carefully under the lights on a cold foggy night in mid-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 (66% second fill) before a gentle cross flow filtration and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis