

DRAGONETTE



2023 CHARDONNAY, STA. RITA HILLS



100% CHARDONNAY

VINEYARDS & CLONES

10ninths (76) - 55%
Rita's Crown (76) - 30%
Radian (548) - 15%

APPELLATION

Sta. Rita Hills

HARVEST DATES

October 5, 9, 10 & 15

FERMENTATION

100% Barrel Fermented
Native yeasts

COOPERAGE

French Oak *barriques* (15% new)

AGING

15 Months on the lees (no *battonage*)
Native Malolactic Fermentation

BOTTLED

January 28, 2025

ALCOHOL: 14.5%

CASES PRODUCED: 175

SUGGESTED RETAIL: \$45

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners in order 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 textural purity that are also true to both vintage and place. For Chardonnay, we believe the cool climate of Santa Barbara is perfect for crafting wines with dramatic aromas and flavors balanced with tension from brilliant natural acidity. This blend is constructed from individual diverse components to create complexity, depth and harmony.

THE VINEYARDS

10NINTHS (formerly Hilliard Bruce) - North facing slope of sandy soils at far western edge of Sta. Rita Hills. Very low yields of small clusters give open knit, expressive wines with yellow fruits and good acidity. RITA'S CROWN (Certified Organic) - Dramatic, steep, high altitude (650-820 feet above sea level) blocks rich in diatomaceous earth face south and southwest. Wines display tropical flavors of great intensity with a chalky mineral spine. RADIANT (SIP): Far Western edge of Sta Rita Hills, dramatic, steep, and extremely windy. Cold climate and silty soils with diatomaceous earth give tiny yields of fruit with great concentration, high acidity and intense mineral drive.

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. September and October were mild, and Chardonnay grapes ripened slowly until they could be harvested on cool, foggy mornings in early to 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 sees native malolactic fermentation (partial) in barrel and extended aging on the lees in French oak barrels for 15 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis