

# DRAGONETTE



2023 GRENACHE, JOHN SEBASTIANO VINEYARD



## COMPOSITION

92% Grenache  
8% Syrah

## APPELLATION

Sta. Rita Hills

## HARVEST DATE

November 7

## FERMENTATION

1.5 Ton, open top fermenters  
100% Destemmed  
2-4 day cold soak  
Native yeasts  
Native MLF in barrel

## AGING

14 Months in neutral French oak  
(228L, 500 & 600L barrels)

## BOTTLED

January 28, 2025

ALCOHOL: 14.0%

CASES PRODUCED: 200

SUGGESTED RETAIL: \$55

## PHILOSOPHY

We believe Grenache thrives in the cooler portions of the Santa Ynez Valley and makes wines of distinction. We source Grenache from the far western part of Santa Ynez Valley, in the Sta. Rita Hills appellation, which is one of the coolest growing regions in California. This cool area (renowned for growing Pinot Noir and Chardonnay) receives daily wind and fog from the mighty Pacific Ocean which moderates daytime heat. These unique conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the Grenache. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity in a medium bodied frame. As in the case of Chateaufeuf du Pape, we add some Syrah for depth, complexity, structure, and some darker toned flavors.

## JOHN SEBASTIANO VINEYARD

This dramatic, organically farmed, hillside site on the border of the Sta. Rita Hills is one of the coolest sites planted to Rhône varietals in all of California. Grenache grows on a steep, south-east facing hillside of almost pure sand on the eastern edge of the block and slightly heavier sandy clay loam toward the west and at the bottom of the block. The block is typically picked very late but at relatively low sugar levels for Grenache. These grapes produce a cool, energetic, mineral-laden wine with juicy, high toned, aromatic red fruits, fresh herbs, and good structure for aging. Syrah from JSV is darker toned with black and blue fruits, adding spice and structure to the blend.

## 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 the Grenache at JSV ripened very slowly until it could be picked on a cold foggy morning in early November.

## OUR WINEMAKING

We personally hand sort the fruit in cool, early morning picks and then process it within hours; in this case fully destemmed without crushing. The fruit is cold soaked for 2-4 days, then fermented with native yeasts, using a combination of pigeage, pumpovers and punchdowns to gently extract flavors and complexity. At dryness, the wines are drained and pressed to large format barrels. The wines are aged on their lees without racking, before blending and bottling.

## PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis