

DRAGONETTE



2023 ROSÉ, SANTA YNEZ VALLEY



COMPOSITION

76% Grenache
16% Mourvèdre
8% Graciano

VINEYARDS

Vogelzang - 60%
Two Wolves - 40%

HARVEST DATES

September 25 & 29, October 11

APPELLATION

Santa Ynez Valley

FERMENTATION

Whole cluster press/settling in tank
68% Neutral oak (228L, 400L & 500L bbls)
32% Stainless steel
Native yeasts

AGING

5 months on the lees
Neutral oak and stainless steel

BOTTLED

March 5, 2024

ALCOHOL: 13.3%

CASES PRODUCED: 840

SUGGESTED RETAIL: \$30

PHILOSOPHY

Dry Rosé is the ideal wine for warm summer days, as an aperitif, or as a match for appetizers and spicy food. We take our Rosé seriously and meticulously apply all of the techniques we use on our white and red wines, most importantly, grape and site selection, lower yields, careful handling, and fermentation to complete dryness. Our Rosé is bone dry, refreshing, expressive and lively.

VINEYARDS

VOGELZANG VINEYARD

Grenache from Vogelzang is situated on a gently sloping hillside of well drained, gravelly loam soil with serpentinite in the heart of Happy Canyon. We added a portion of Mourvèdre (recently replanted) from adjacent blocks. Warm days help ripen these sun-loving varieties, while cool nights extend the season and preserve much needed acidity.

TWO WOLVES VINEYARD

Located just outside Happy Canyon, the vineyard is planted on clay loam and sandy loam soils with gravel and serpentinite. The Grenache and Graciano enjoy a long season as winds and cool nights allow for good phenolic development while acids are preserved.

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 a moderate September allowed measured, even ripening. The Winter was indeed very wet, and in fact, it was one of the top 5 rain years since records have been kept. The rainfall cleansed and supercharged the soil with moisture for the growing season and portended a lot of growth. Canopies were strong and weeds constant, requiring extensive undervine cultivation. May and June were generally cool and flowering was extended, but set was reasonable across grape varieties. July turned quite warm (but under 100 degrees), growth accelerated nicely. August turned cooler with occasional hot periods (August 5-7, 15-16 & 28-30), but Labor Day itself was the coolest in years, thankfully. In mid-September, Hurricane Hilary (which swamped the desert southwest) only brought high humidity to the Central Coast. The rest of September was essentially mild, and we picked our Rose grapes late September to mid-October under excellent conditions.

OUR WINEMAKING

We harvest by hand in the cool morning hours and process within hours. We gently press the whole clusters and transfer the juice directly to a combination of used oak barrels and stainless steel. Fermentation is completed with native yeasts and temperature control. Malolactic fermentation is blocked, and the wine is aged on its lees in neutral barrels of various sizes and a portion in stainless steel for four to five months before bottling.

PROPRIETORS/WINEMAKERS

Brandon Sparks-Gillis, John Dragonette & Steve Dragonette