

# DRAGONETTE



## 2023 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



### COMPOSITION

100% Sauvignon Blanc

### CLONES

1 (100%)

### VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

### HARVEST DATES

September 5, 7 & 8

### YIELD (TONS PER ACRE)

4.58 - 6.8 TPA (Ave. 5.86)

### APPELLATION

Happy Canyon of Santa Barbara

### FERMENTATION

100% French Oak barrels (8% new)

Formats: 228L, 300L "cigars", 350L

Native Yeasts & Temperature Control

### AGING

15 months in barrel on the lees (no battonage)

### BOTTLED

January 28, 2025

ALCOHOL: 14.3%

CASES PRODUCED: 280

SUGGESTED RETAIL: \$60

### PHILOSOPHY

We believe that Sauvignon Blanc is one of the great white wine grapes of the world, and we aim to produce reference point wines from this varietal. We have found that the Happy Canyon area of Santa Barbara County is particularly well suited to this noble grape. Happy Canyon's unique soils (serpentinite) and climate - warm to hot summer daytime high temperatures and cool to cold evening lows - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing 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.

### GRASSINI FAMILY VINEYARD

Grassini is an exceptional vineyard located upon small hills and river benches of well drained, super fine clay loam soils and serpentinite. The vineyard is meticulously managed and farmed to our specifications for low yields and high quality. We purchase these grapes from several distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, canopy management, yield control, irrigation and differential harvesting of portions of our blocks.

### 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 under vine 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) and growth accelerated nicely. August turned cooler with occasional hot periods (August 5-7, 15-16 & 28-30), but Labor Day was cool for once, thankfully. Early September was relatively mild, and we picked our Sauvignon Blanc throughout early September under excellent conditions.

### OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes, settle overnight, and then transfer the juice to a mixture of barrels for primary fermentation, which takes place with native yeasts and temperature control. We block malolactic fermentation and age the wines on their lees until blending, cross-flow filtration and bottling.

### PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis