

# DRAGONETTE



## 2023 SAUVIGNON BLANC, GRIMM'S BLUFF VINEYARD, HAPPY CANYON



### COMPOSITION

100% Sauvignon Blanc

### CLONES

1 (82%)  
Musque (18%)

### APPELLATION

Happy Canyon of Santa Barbara

### VITICULTURE

Biodynamic (Certified, Demeter)  
50% Head Trained, 50% VSP

### HARVEST DATES

September 6

### YIELD (TONS PER ACRE)

1.39-3.17 TPA  
Average 2.30 TPA

### FERMENTATION

80% French oak (18% new)  
276L cigars, 228L barriques  
20% Stainless Steel

### AGING

15 months on the lees, no stirring

### BOTTLED

January 28, 2025

ALCOHOL: 13.4%

CASES PRODUCED: 150

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 variety. We believe the Happy Canyon area of Santa Barbara is particularly well suited to this noble grape. Happy Canyon's unique serpentine soils 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.

### GRIMM'S BLUFF VINEYARD

Grimm's Bluff was planted solely for the purpose of producing the highest quality grapes, and it has been lovingly farmed organically with Biodynamic principles. We source fruit from three blocks here, the largest section in the unique head trained section of the vineyard. Careful farming and low irrigation result in small clusters and low yields for this variety. These grapes demand fermentation and aging in French oak barriques and specially designed cigar shaped barrels, sur lie, in order to match the texture of the wine and to allow for a long slow evolution. Grimm's Bluff shows extraordinary power and concentration, excellent acidity and a distinct mineral edge.

### 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.