

# DRAGONETTE



## 2023 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



### COMPOSITION

100% Sauvignon Blanc

### VINEYARDS

40% Grassini Family  
37% Vogelzang  
18% Grimm's Bluff  
5% Two Wolves

### CLONES

1 (85%) and Musque (15%)

### YIELD

Average 3.75 TPA

### HARVEST DATES

10 distinct picks  
September 5-12

### APPELLATION

Happy Canyon of Santa Barbara

### FERMENTATION

72% Neutral French Oak  
28% Stainless Steel

### AGING

7 months on the lees, no stirring  
Malolactic Fermentation Blocked

### BOTTLED

April 25, 2024

ALCOHOL: 14.1%

CASES PRODUCED: 980

SUGGESTED RETAIL: \$40

### PHILOSOPHY

Sauvignon Blanc is one of the great white wine grapes of the world, and Happy Canyon, at the eastern end of the Santa Ynez Valley, is quickly becoming renowned as one of the very top terroirs for the grape in the U.S. Happy Canyon's unique soils (marine clay and serpentinite) and climate (warm to hot summer days and cool to cold evenings) promote full phenolic ripeness in the grapes, while still retaining critical acidity. These grapes are natural partners for barrel fermentation and aging, which we employ almost exclusively. This represents an appellation blend of vineyards and lots we feel express the characteristics of Happy Canyon.

### THE VINEYARDS

**GRASSINI FAMILY** - Planted 2002. Silty clay loam with serpentinite. Specialized pruning and leafing. Low yields. Extraordinarily complex wines with honeydew, kiwi, and seashells.

**VOGELZANG** - Planted 1999. Three blocks of clay loam and serpentinite. Severe pruning limits vigor and crop yield. Wines have explosive tropical aromas and flavors with solid minerality.

**GRIMM'S BLUFF** - Planted 2012 (Biodynamic). Shaly loam soils overlaying clay and river rock. Careful inputs and very low yields. Amazingly deep wines with stone fruit and minerals and great acidity.

**TWO WOLVES** - Certified Organic. Shaley loam with significant serpentinite. Taut with grapefruit, minerals, herbs.

### 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) 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 whole clusters, settle juice overnight and ferment the individual lots in a mixture of tanks and oak barrels with native yeasts and temperature control. At dryness, we top the vessels and age the wines on their lees (blocking malolactic) until selection, blending and bottling.

### PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis