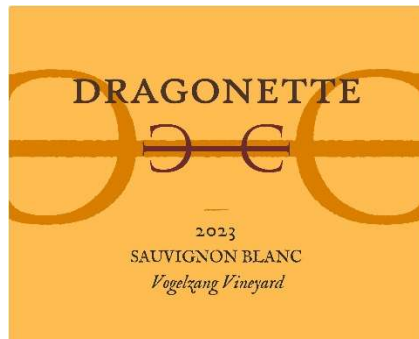


# DRAGONETTE



## 2023 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



100% SAUVIGNON BLANC

### CLONES

1 (92%) & Musque (8%)

### HARVEST DATES

September 5, 7 & 12

### YIELD (TONS PER ACRE)

3.22 - 4.17 TPA

Average 3.77 TPA

### APPELLATION

Happy Canyon of Santa Barbara

### VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

### FERMENTATION

100% French oak (18% new)

Formats: 228L, 276 & 300L "Cigars"

### AGING

17 months on the lees

### BOTTLED

March 26, 2025

ALCOHOL: 14.2%

CASES PRODUCED: 350

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 is particularly well suited to this noble grape. Its unique soils (serpentinite) and climate - warm to hot summer days and cold nights - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing acidity and a distinct stony minerality. We believe that Happy Canyon fruit is particularly well suited to barrel fermentation and longer aging.

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.

### VOGELZANG VINEYARD

Vogelzang is situated on a gently sloping bed of well drained, clay loam and silty clay loam soils with serpentinite. The vineyard is well established (planted 1998), and we have purchased the same rows in three distinct blocks for many years. We farm our sections on a per acre basis, so that we can control all farming practices, including pruning, shoot thinning, canopy management, yield control, irrigation and harvesting.

### 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