

DRAGONETTE



2023 SEVEN



COMPOSITION

94% Syrah, 4% Grenache, 2% Viognier

VINEYARDS

46% John Sebastiano (Sta. Rita Hills)
30% Hines (Sta. Rita Hills)
16% Larner (Ballard Canyon)
4% Stolpman (Ballard Canyon)
4% Kimsey (Ballard Canyon)

CLONES (SYRAH)

Estrella, 174, 383, 470, 3, Massale

HARVEST DATES

October 24, 25, 30, & November 1

APELLATION

Santa Ynez Valley

FERMENTATION

1.5-ton, open top fermenters
100% Destemmed
Native yeasts

AGING

16 months in neutral French oak
Mix of 500L, 400L, 228L barrels

BOTTLED

March 6, 2025

ALCOHOL: 13.6%

CASES PRODUCED: 540

SUGGESTED RETAIL: \$55

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners to source and grow the finest fruit in Santa Barbara. Vineyard blocks are individually managed for appropriate canopy, proper yield, and ideal pick date. We then shepherd this fruit into wine with our own hands. The goal is wines of complexity, balance, and textual purity that are true to both vintage and place. Santa Ynez Valley (SYV), a unique coastal valley with an East-West orientation funnels cool winds and fog from the Pacific daily, resulting in an extraordinarily long growing season and extended maturation on the vine. These cool climate vineyards create Syrahs of personality and distinction. "Seven" is blended from Syrahs from multiple exceptional sites in SYV sub-appellations of Ballard Canyon and Sta Rita Hills. Small amounts of viognier are co fermented with the Syrah and a touch of Grenache is added for additional complexity.

THE VINEYARDS

JOHN SEBASTIANO: Steep hills of clay loam. Dark berries with meat, olives and game notes and terrific structure and lift. **HINES:** Steep hillside of sandy loam soils, giving a black fruit character, with herbs and white pepper. **LARNER:** Thin sandy soils on gentle slopes. Dark fruit with rich flavors of blueberries and blackberries, powerful tannins. **STOLPMAN:** Rolling hills of clay loam, with limestone. Dark red fruits, powerful with dried and fresh meat notes and great minerals. **KIMSEY:** Sandy soils, massale mix of clones, gentle slope, red fruits and spices.

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 an ideal September allowed measured, even ripening. A wet winter cleansed and supercharged the soil with moisture for the growing season, and canopies grew strong. May and June were generally cool, and flowering was extended, but set was solid across grape varieties. July turned warm (but not hot), which accelerated growth nicely. August turned cooler with occasional warm periods (August 5-7, 15-16 & 28-30). Hurricane Hilary (which swamped the desert southwest from August 16-20) only brought high humidity to the Central Coast. September turned cool, and Labor Day itself was the coolest in years. The rest of September and October were essentially mild, and Syrah grapes slowly ripened until they could be picked deliberately on cool foggy mornings from late September to the end of October.

OUR WINEMAKING

We hand sort the fruit in early morning picks and then process it within hours. The fruit is cold soaked for 2-3 days, then fermented with native yeasts, using a combination of daily pumpovers and punchdowns for extraction. At dryness, the wines are drained and pressed to French oak vessels (228L, 400L, 500L) and aged for 9 months on the lees, before they are blended, then returned to barrel for additional 7 months of aging. Unfined & unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis