

DRAGONETTE



2023 SYRAH, STOLPMAN VINEYARD



APPELLATION

Ballard Canyon

CLONES

Massale, 470, Alban 1, 383, 174

HARVEST DATES

September 29, October 15, 24, 25

FERMENTATION

1.5 ton, open top fermenters

100% Destemmed

2-3 day cold soak

Native yeasts

Native MLF in barrel

AGING

17 months in neutral French Oak

228L, 400L, 500L

BOTTLED

March 26, 2025

ALCOHOL: 14.7%

CASES PRODUCED: 330

SUGGESTED RETAIL: \$65

PHILOSOPHY

We believe that Santa Ynez Valley grows Syrah of personality and distinction. In the center of the valley lies a box canyon called Ballard Canyon, which runs north-south and offers some protection from the valley's stiff winds. Soils range from sandy loam to clay loam with pockets of limestone. The area was one of the earliest to be planted to Rhone varieties, particularly Syrah. Ballard Canyon's unique climate conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the more heat tolerant Syrah. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and tannic structure. We bottle single vineyard wines when wines from a particular vineyard express a unique character or sense of "place" in a given vintage.

STOLPMAN VINEYARD

A stalwart vineyard in the heart of the Ballard Canyon AVA, Stolpman is planted upon rolling hills of clay loam, underpinned with limestone. We obtain Syrah from multiple blocks, some of which are from the original plantings (1996), and some from the newer (2006), high-density plantings on steep hills at the north edge of the property. In many years, the vineyard is dry farmed and yields are extremely low, resulting in intense, concentrated Syrah with deep, rich red fruit character, classic notes of dried meats 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 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 cool, 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 tank then transferred to French oak vessels (228L, 400L) and aged for 9 months on the lees, before they are blended, put back to barrel, and aged for an additional 8 months before bottling. Unfined & unfiltered.

PROPRIETORS/WINEMAKES

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis