

DRAGONETTE



2024 CHARDONNAY, BENTROCK VINEYARD, STA. RITA HILLS



100% CHARDONNAY

CLONE

4, 7⁶

APPELLATION

Sta. Rita Hills

HARVEST DATES

September 17 & October 8

FERMENTATION

100% Barrel Fermented

Native yeasts

Native Malolactic (in barrel)

COOPERAGE

100% French oak barrels (33% new)

AGING

17 Months on the lees (no *battonage*)

BOTTLED

April 14, 2026

ALCOHOL: 14.2%

CASES PRODUCED: 75

SUGGESTED RETAIL: \$75

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. Wines are barreled and aged on their lees until they reach their full potential. The goal is wines of complexity, balance, and textual purity that are also true to both vintage and place. For Chardonnay, we believe the exceptionally cool climate of Sta. Rita Hills is perfect for crafting wines with dramatic aromas and flavors balanced by tremendous natural 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.

THE VINEYARD

Bentrock is located at the far western edge of the Sta. Rita Hills on steep slopes of sandy and shaly clay loam soils with significant chert. This site is regularly buffeted by ocean winds and cooled by daily fog giving a long, slow growing season. We select grapes from several distinct blocks at different aspects (two north facing, one on a plateau) and elevations (375-525 feet above sea level) from across the vineyard. The wines from here are intensely fruited but in a leaner frame from the cool location. The wine is intensely driven, with middleweight tropical and green fruit flavors, a powerful mineral spine, and a whiplash of crystalline acidity. Incredibly long, we are just blown away by this wine.

THE VINTAGE

2024 was an excellent vintage. The 2024 growing season in the Sta. Rita Hills was defined by a cool and mild winter with very little rainfall, leading to an early budbreak, very low yields and measured shoot growth. Spring was cool and windy, and summer was also cool, particularly July, where highs rarely exceeded 75 degrees. A little late August heat helped push things along, but even then, there were cool evenings. September was mild too, until the end of the month when some heat arrived. As usual ripening proceeded slowly at Bentrock with harvest from mid-September to mid-October. Low yields and small berries brought concentration without excess weight, while steady maritime influence preserved acidity and structure.

OUR WINEMAKING

We picked individual blocks in separate passes with field sorting. Within hours, the grapes were gently pressed, the juice settled, then put down to barrels for primary fermentation, which took place with native yeasts. The wine saw native malolactic fermentation and was aged on its lees for 17 months in French oak barrels (33% new) before a gentle cross flow filtration and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis