

DRAGONETTE



2024 CHARDONNAY, RITA'S CROWN VINEYARD



100% CHARDONNAY

CLONES

76 (2 Blocks)

APPELLATION

Sta. Rita Hills

YIELD (TONS PER ACRE)

1.22 - 2.19 TPA

Average: 1.57 TPA

HARVEST DATES

September 25, October 9

FERMENTATION

100% Barrel Fermented

Native yeasts

Native Malolactic (in barrel)

COOPERAGE

100% French Oak barrels (25% New)

AGING

17 Months on the lees (no *battonage*)

BOTTLED

April 14, 2026

ALCOHOL: 14.0%

CASES PRODUCED: 200

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. The goal is wines of complexity, balance, and textural purity that are also true to both vintage and place. For Chardonnay, we believe the cool climate of Sta. Rita Hills is ideal for crafting wines with dramatic aromas and flavors balanced by exceptional 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

Rita's Crown is located at one of the highest points in the Sta. Rita Hills, adjacent to such famous sites as Mt Carmel and Sea Smoke. Farming is certified organic with some biodynamics (not BD certified). Soils are highly diatomaceous with sandy and clay loam. Chardonnay comes from two steep west/southwest facing blocks which are regularly buffeted by high winds. The low vigor soils produce a small canopy, small yields, and a long growing season. The wines here tend to show beautiful tropical fruits, balanced by strong notes of chalky minerals and great natural acidity.

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 at a measured pace at Rita's Crown with harvest in late 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 complete (native) malolactic fermentation in barrel and was aged on the lees in French oak barrels (25% new) for 18 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis