

# DRAGONETTE



## 2024 CHARDONNAY, RADIAN VINEYARD, STA. RITA HILLS



100% CHARDONNAY

CLONE

548

APPELLATION

Sta. Rita Hills

HARVEST DATE

October 9

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: 14.5%

CASES PRODUCED: 70

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.

### RADIAN VINEYARD

Radian vineyard is located at the far western edge of the Sta. Rita Hills on dramatically steep slopes with large amounts of diatomaceous earth. Radian is extreme, regularly blanketed by fog and buffeted by extremely high winds. The Chardonnay vines face west, directly at the cold Pacific Ocean and struggle to set fruit. Yields are extremely low, but the grapes highly concentrated, giving lean but intense, powerful wines, with chalky minerals, incisive acidity, and tremendous length.

### 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 glacial pace at Radian with harvest in 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