

DRAGONETTE



2024 CHARDONNAY, STA. RITA HILLS



100% CHARDONNAY

VINEYARDS & CLONES

Sanford & Benedict (wente) - 55%

Fiddlestix (4) - 25%

ioninths (76) - 10%

Duvarita (548) - 10%

APPELLATION

Sta. Rita Hills

HARVEST DATES

September 10, 12, 30 & October 8

FERMENTATION

100% Barrel Fermented

Native yeasts

Native Malolactic (in barrel)

COOPERAGE

French Oak *barriques* (12% new)

AGING

15 Months on the lees (no *battonage*)

BOTTLED

January 28, 2026

ALCOHOL: 14.1%

CASES PRODUCED: 195

SUGGESTED RETAIL: \$45

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners in order 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 textural purity that are also true to both vintage and place. For Chardonnay, we believe the cool climate of Santa Barbara is perfect for crafting wines with dramatic aromas and flavors balanced with tension from brilliant natural acidity. This blend is constructed from individual diverse components to create complexity, depth and harmony.

THE VINEYARDS

SANFORD & BENEDICT (ORGANIC, NOT CERTIFIED): Historical, magical site replanted in 2008 with top material. Wines are concentrated, showing bright yellow fruits, with elegance and length. **FIDDLESTIX (SIP CERTIFIED SUSTAINABLE):** Replanted recently, primarily Botella clay loam soils, with some chert. Wines are fresh, detailed and invigorating with good complexity. **IONINTHS (formerly Hilliard Bruce):** North facing slope of sandy soils at far western edge of Sta. Rita Hills. Very low yields of small clusters give open knit, expressive wines with yellow fruits and good acidity. **DUVARITA (biodynamic/regenerative):** South facing hillside of sandy soils, tiny plants, with small golden clusters, tropical fruits, graphite minerality.

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. The more central portions of the SRH (S&B, Fiddlestix) were harvested in mid-September, while the western portions (Radian, Bentrack) hung until early and even 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 sees native malolactic fermentation in barrel and extended aging on the lees in French oak barrels for 15 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis