

DRAGONETTE



2024 ROSÉ, SANTA YNEZ VALLEY



COMPOSITION

82% Grenache
18% Mourvèdre

VINEYARDS

Vogelzang - 80%
Two Wolves - 20%

HARVEST DATES

September 11, 13 & 16

APPELLATION

Santa Ynez Valley

FERMENTATION

Whole cluster press/settling in tank
80% Neutral oak (228L & 500L bbls)
20% Stainless steel
Native yeasts

AGING

5 months on the lees
Neutral oak and stainless steel

BOTTLED

February 26, 2025

ALCOHOL: 13.0%

CASES PRODUCED: 650

SUGGESTED RETAIL: \$30

PHILOSOPHY

Dry Rosé is the ideal wine for warm summer days, as an aperitif, or as a match for appetizers and spicy food. We take our Rosé seriously and meticulously apply all of the techniques we use on our white and red wines, most importantly, grape and site selection, lower yields, careful handling, and fermentation to complete dryness. Our Rosé is bone dry, refreshing, expressive and lively.

VINEYARDS

VOGELZANG VINEYARD

Grenache from Vogelzang is situated on a gently sloping hillside of well drained, gravelly loam soil with serpentinite in the heart of Happy Canyon. We added a portion of Mourvèdre (recently replanted) from adjacent blocks. Warm days help ripen these sun-loving varieties, while cool nights extend the season and preserve much needed acidity.

TWO WOLVES VINEYARD

Located just outside Happy Canyon, the vineyard is planted on clay loam and sandy loam soils with gravel and serpentinite. The Grenache enjoys a long season as winds and cool nights allow for good phenolic development while acids are preserved.

THE VINTAGE

2024 was an excellent vintage qualitatively; however, despite a second year of good rainfall, yields were down significantly across varieties. The theory was that the cool spring of 2023 reduced the fruitfulness of 2024, as the vines grew fewer and smaller clusters than is typical. The growing season itself started out well, with decent rainfall and a cool Spring. Summer started out cool, until early July when some very hot days helped lead to the nearly disastrous Lake Fire that erupted in the mountains to the north of the Santa Ynez Valley. Fortunately, the prevailing winds blew constantly to the east keeping the smoke (mostly) to the north of Happy Canyon. None of our vineyards were affected by smoke. Late August saw some warm days that pushed ripeness. Grenache and Mourvedre were picked in the middle of September during cold nights. The grapes were slightly lower in sugar than in the last several years, but flavors were excellent due in part to the lower yields and the bracing acidity.

OUR WINEMAKING

We harvest by hand in the cool morning hours and process within hours. We gently press the whole clusters and transfer the juice directly to a combination of used oak barrels and stainless steel. Fermentation is completed with native yeasts and temperature control. Malolactic fermentation is blocked, and the wine is aged on its lees in neutral barrels of various sizes and a portion in stainless steel for four to five months before bottling.

PROPRIETORS/WINEMAKERS

Brandon Sparks-Gillis, John Dragonette & Steve Dragonette