

DRAGONETTE



2024 SAUVIGNON BLANC, GRIMM'S BLUFF VINEYARD



COMPOSITION

100% Sauvignon Blanc

CLONES

1 (82%)

Musque (18%)

APPELLATION

Happy Canyon of Santa Barbara

VITICULTURE

Organic (Certified), Some Biodynamic practices

53% Head Trained, 47% VSP

HARVEST DATES

August 22 & 23

YIELD (TONS PER ACRE)

1.28-3.06 TPA

Average 1.94 TPA

FERMENTATION

100% French oak (30% new)

350L, 276L cigars, 228L barriques

AGING

16 months on the lees, no stirring

BOTTLED

January 29, 2026

ALCOHOL: 13.5%

CASES PRODUCED: 125

SUGGESTED RETAIL: \$60

PHILOSOPHY

Sauvignon Blanc is one of the great white wine grapes of the world, and Happy Canyon, at the eastern end of the Santa Ynez Valley, is an incredible terroir for the grape. We partner with the top growers in Happy Canyon on long-term, per-acre contracts to ensure the highest quality farming for low yields and quality. Happy Canyon's unique soils (marine clay and serpentinite) provide a distinct mineral character, while the climate (warm to hot summer days and cool to cold evenings) promotes full phenolic ripeness accompanied by outstanding 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.

GRIMM'S BLUFF VINEYARD

Grimm's Bluff was planted solely for the purpose of producing the highest quality grapes, and it has been lovingly farmed organically with Biodynamic principles since planting. We source fruit from three blocks here, the largest section in the unique head trained section of the vineyard. Careful farming and low irrigation result in small clusters and low yields for this variety. These grapes demand fermentation and aging in French oak barriques and specially designed thick staved, cigar shaped barrels, sur lie, in order to match the texture of the wine and to allow for a long slow evolution. Grimm's Bluff shows great power and concentration, excellent acidity and a distinct mineral edge.

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. Strong Spring winds resulted in shatter, further reducing the SB crop. Summer started out cool, until early July when some hot days helped lead to the nearly disastrous Lake Fire that erupted in the mountains to the north of the Santa Ynez Valley. We avoided smoke thanks to prevailing winds. August warmth pushed the low yielding vines to readiness under great conditions.

OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes, settle overnight, and then transfer the juice to a mixture of barrels for primary fermentation, which takes place with native yeasts and temperature control. We block malolactic fermentation and age the wines on their lees until blending, cross-flow filtration and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis.