

# DRAGONETTE



## 2024 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



### COMPOSITION

100% Sauvignon Blanc

### VINEYARDS

42% Grassini Family  
28% Grimm's Bluff  
27% Vogelzang  
3% Two Wolves

### CLONES

1 (85%) and Musque (15%)

### YIELD

1.58-3.5 tons per acre  
Average 2.72 TPA

### HARVEST DATES

12 distinct picks, August 22 - September 6

### APPELLATION

Happy Canyon of Santa Barbara

### FERMENTATION

73% Neutral French Oak  
27% Stainless Steel

### AGING

8 months on the lees, no stirring  
Malolactic Fermentation Blocked

### BOTTLED

May 1, 2025

ALCOHOL: 14.1%

CASES PRODUCED: 780

SUGGESTED RETAIL: \$40

### 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 quickly becoming renowned as one of the very top terroirs for the grape in the U.S. Happy Canyon's unique soils (marine clay and serpentinite) and climate (warm to hot summer days and cool to cold evenings) promote full phenolic ripeness in the grapes, while still retaining critical acidity. These grapes are natural partners for barrel fermentation and aging, which we employ almost exclusively. This represents an appellation blend of vineyards and lots we feel express the characteristics of Happy Canyon.

### THE VINEYARDS

**GRASSINI FAMILY** - Planted 2002. Silty clay loam with serpentinite. Specialized pruning and leafing. Low yields. Extraordinarily complex wines with honeydew, kiwi, and seashells.

**VOGELZANG** - Planted 1999. Three blocks of clay loam and serpentinite. Severe pruning limits vigor and crop yield. Wines have explosive tropical aromas and flavors with solid minerality.

**GRIMM'S BLUFF** - Planted 2012 (Biodynamic). Sandy loam soils overlaying clay and river rock. Careful inputs and very low yields. Amazingly deep wines with stone fruit and minerals and great acidity.

**TWO WOLVES** - Certified Organic. Shaley loam with significant serpentinite. Taut with grapefruit, minerals, herbs.

### 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 the very low yielding Sauvignon Blanc vines to readiness. The grapes were highly concentrated with excellent flavors and spectacular acidities across the board.

### OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the whole clusters, settle juice overnight and ferment the individual lots in a mixture of tanks and oak barrels with native yeasts and temperature control. At dryness, we top the vessels and age the wines on their lees (blocking malolactic) until selection, blending and bottling.

### PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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