

# DRAGONETTE



## 2025 ROSÉ, SANTA YNEZ VALLEY



### COMPOSITION

84% Grenache  
16% Mourvèdre

### VINEYARDS

Vogelzang - 80%  
Two Wolves - 20%

### HARVEST DATES

September 4, 17 & October 6, 14

### APELLATION

Santa Ynez Valley

### FERMENTATION

Whole cluster press/settling in tank  
100% Neutral oak (228L & 500L bbls)  
Native yeasts  
No MLF

### AGING

5 months on the lees  
Neutral oak and stainless steel

### BOTTLED

February 26, 2026

ALCOHOL: 13.3%

CASES PRODUCED: 750

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

2025 was a dry, generally cool vintage overall, with exceptional quality in most varieties. Winter was extremely mild, with very little rainfall. There was some precipitation in March, but overall rain was 6-8 inches, far below average. With little rain, canopy growth was slow and required (less effective) irrigation. Fortunately, the season was largely cool, and indeed summer was almost non-existent, particularly in July. August saw some warming in Happy Canyon and Ballard Canyon, but there was also a very thick marine layer every evening and very foggy mornings. Labor Day turned hot but not overwhelmingly so, and the rest of September saw monsoon heat with high humidity. We picked some fruit in September, but Grenache and Mourvedre ripening seemed to stall. We ultimately picked the remainder of the grapes in middle of October. The absence of summer heat kept the skins very light and alcohols low, but the wines had great acidity from the cool season. We added a small amount of red Grenache to the Rose for body and color.

### 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 five months before bottling.

### PROPRIETORS/WINEMAKERS

Brandon Sparks-Gillis, John Dragonette & Steve Dragonette