

DRAGONETTE



2025 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% Sauvignon Blanc

VINEYARDS

47% Vogelzang
30% Grassini Family
21% Grimm's Bluff
2% Two Wolves

CLONES

1 (80%) and Musque (20%)

YIELD

1.46-5.46 tons per acre
Average 3.42 TPA

HARVEST DATES

12 distinct picks, August 26 - September 5

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

74% Neutral French Oak
26% Stainless Steel

AGING

8 months on the lees, no stirring
Malolactic Fermentation Blocked

BOTTLED

May 14, 2026

ALCOHOL: 14.1%

CASES PRODUCED: 1085

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 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. This wine is a blend from top vineyards that we feel expresses the characteristics of Happy Canyon.

THE VINEYARDS

GRASSINI FAMILY: Planted 2002 with tight spacing (6x3). Silty clay loam with serpentinite. Specialized pruning and leafing. 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, minerality and amazing acidity.

GRIMM'S BLUFF: 2012 (Organic with Biodynamic practices). Sandy loam soils over clay and river rock. Careful inputs and very low yields. Powerful wines with stone fruit, minerals and great acidity.

TWO WOLVES: Certified Organic. Shaley loam, serpentinite. Taut with grapefruit, minerals, herbs.

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 for the season was 6-8 inches, far below average. With little rain, budbreak was early, but canopy growth was slow in the cool Spring. Yields in the Sauvignon Blanc were solid, not excessive. Summer was almost non-existent, particularly in July. August saw some warming in Happy Canyon, but with a thick marine layer overnight and into morning. The consistently warm August days helped the Sauvignon Blanc march to ripeness, and we began harvesting in late August. Wines showed great ripeness and mouthfeel with the typical tropical fruit notes, but the cool season kept acidities in great shape, giving excellent structure to the wine. Indeed, finished pHs were in the 3.2-3.3 range across the board, and this blend finished at 3.27 pH and 6.8 g TA.

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