

DRAGONETTE CELLARS



2008 SYRAH, CALIFORNIA



COMPOSITION:

100% SYRAH

VINEYARDS:

46%: SHADOW CANYON
YORK MOUNTAIN
39%: WATCH HILL &
15%: TRES BURROS
LOS ALAMOS VALLEY
OF SANTA BARBARA

CLONES:

7, 470, 877, & ESTRELLA RIVER

AVERAGE YIELD:

1.53 TONS PER ACRE

HARVEST DATES:

SEPT 22ND TO OCT 3RD

APPELLATION:

CALIFORNIA

FERMENTATION:

1.5 TON, OPEN TOP FERMENTERS

AGING:

22 MONTHS IN PRIMARILY FRENCH
OAK, 38% NEW.

BOTTLED:

UNFINED AND UNFILTERED
AUGUST 20TH, 2010

ALCOHOL: 14.9%

CASES PRODUCED: 325

SUGGESTED RETAIL: \$35

PHILOSOPHY:

WE BELIEVE THAT SYRAH IS REMARKABLY WELL-SUITED TO THE CENTRAL COAST, WHERE WARM DAYS AND COOL NIGHTS RESULT IN WINES THAT BALANCE POWER, INTENSITY AND ELEGANCE. WE CAREFULLY SELECT DISTINCT VINEYARD SITES AND FARM THEM TO SUIT THEIR SOILS AND CLIMATE, BEFORE HARVESTING FOR FLAVOR AND BALANCE. EACH VINEYARD COMPONENT IS SEPARATELY AGED IN A BLEND OF NEW AND USED BARRELS AND PUNCHEONS DESIGNED TO ENHANCE THE CHARACTERISTICS OF EACH LOT. ULTIMATELY, WE BLEND BARRELS OF WINE TO ACHIEVE MAXIMUM QUALITY WITHOUT REGARD TO APPELLATION, HENCE THE APPELLATION OF "CALIFORNIA" FOR THIS WINE.

THE VINEYARDS:

SHADOW CANYON,

YORK MOUNTAIN AVA WEST OF PASO ROBLES

THIS STEEP, HIGH ELEVATION SITE ON THE FAR WEST END OF PASO ROBLES FEATURES STONY SHALE SOILS, AND A VIEW OF THE TEMPLETON GAP. THE COOL OCEAN BREEZES AND FOG QUELL SOME OF THE INLAND HEAT PROVIDING SOLID STRUCTURE AND ACIDITY TO INCREDIBLY POWERFUL, INTENSE GRAPES.

WATCH HILL,

LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY

THIS HILLSIDE VINEYARD FEATURES A MIX OF SAND AND CLAY SOILS AND PROVIDES GRAPES WITH STUNNING COLOR AND AROMATICS.

LOS TRES BURROS,

LOS ALAMOS VALLEY OF SANTA BARBARA COUNTY

IN 2008 WE WORKED WITH TWO WELL-DRAINED SECTIONS OF THIS VINEYARD AND FARMED IT FOR LOW YIELDS AND CONCENTRATION. ONCE PART OF THOMPSON VINEYARD, THIS SITE WAS RECENTLY PURCHASED BY MANFRED KRANKL OF SINE QUA NON.

THE VINTAGE:

2008 WAS A YEAR OF EXTREMES ALONG THE CENTRAL COAST. WE SUFFERED AN HISTORIC FREEZE (LATEST IN OVER 30 YEARS), WHICH NATURALLY REDUCED CROP LEVELS. CLASSIC WARM DAYS AND COOL NIGHTS FOLLOWED, WITH A FEW PERIODS OF INTENSE HEAT. CANOPY MANAGEMENT WAS CRITICAL TO PROTECT THE SMALL, BUT EXCELLENT CROP, WHICH WAS CAREFULLY HARVESTED IN SEVERAL PASSES AROUND TWO BRIEF RAINSTORMS.

OUR WINEMAKING:

WE PERSONALLY HAND SORTED THE FRUIT IN COOL EARLY MORNING PICKS, THEN IMMEDIATELY DESTEMMED THE FRUIT AND COLD SOAKED IT FOR 5-10 DAYS. WE FERMENTED THE GRAPES, LARGELY WITH NATIVE YEASTS, USING A COMBINATION OF PUMPOVERS AND PUNCHDOWNS TO GENTLY EXTRACT MAXIMUM FLAVOR AND COMPLEXITY. AT DRYNESS, THE WINES WERE BASKET PRESSED TO BARREL AND AGED ON THEIR LEES IN CAREFULLY SELECTED BARRELS FROM SEVERAL COOPERS (38% NEW) FOR 22 MONTHS.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS