

DRAGONETTE CELLARS



2011 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



COMPOSITION

100% SAUVIGNON BLANC

VINEYARDS

100% GRASSINI FAMILY

CLONE

1

AVERAGE YIELD

2.48 TONS PER ACRE

HARVEST DATES

SEPT 12 TO SEPT 16, 2011

APPELLATION

HAPPY CANYON OF
SANTA BARBARA

FERMENTATION

77% BARREL FERMENTED IN FRENCH
OAK (20% NEW)
23% IN STAINLESS BARRELS

AGING

11 MONTHS ON THE LEES
OCCASIONAL BÂTONNAGE

BOTTLED

AUGUST 27, 2011

ALCOHOL: 14.2%

CASES PRODUCED: 125

SUGGESTED RETAIL: \$38

PHILOSOPHY

WE BELIEVE THAT SAUVIGNON BLANC IS ONE OF THE GREAT WHITE WINE GRAPES OF THE WORLD, AND WE AIM TO PRODUCE REFERENCE POINT WINES FROM THIS VARIETAL. THIS SINGLE VINEYARD BOTTLING REPRESENTS A SELECTION OF THOSE LOTS WE FEEL EXPRESS THE CHARACTERISTICS OF THE GRASSINI FAMILY VINEYARD IN HAPPY CANYON, WHERE UNIQUE SOILS AND CLIMATE - WARM TO HOT SUMMER DAYTIME HIGH TEMPERATURES AND COOL TO COLD EVENING LOWS - CREATE WINES DEMONSTRATING RIPER SPECTRUM FRUIT FLAVORS BALANCED BY VIBRANT REFRESHING ACIDITY.

GRASSINI FAMILY VINEYARD

GRASSINI IS AN EXCEPTIONAL VINEYARD LOCATED UPON SMALL HILLS AND RIVER BENCHES OF WELL DRAINED, SUPER FINE CLAY LOAM SOILS AND SERPENTINITE. THE VINEYARD IS METICULOUSLY MANAGED AND FARMED FOR LOW YIELDS AND HIGH QUALITY. WE PURCHASE THESE GRAPES ON A PER ACRE BASIS, AND THEREFORE ARE INTIMATELY INVOLVED IN ALL FARMING PRACTICES; SUCH AS YIELD CONTROL, CANOPY MANAGEMENT, IRRIGATION AND DIFFERENTIAL HARVESTING OF PORTIONS OF OUR BLOCKS.

THE VINTAGE

2011 HAS PROVEN TO BE A SOLID VINTAGE FOR SAUVIGNON BLANC, AND THE WINES APPEAR AS PROMISING AS IN ANY RECENT VINTAGE. ALTHOUGH A HISTORICALLY COOL AND CHALLENGING YEAR OVERALL, CAREFUL CANOPY AND CROP MANAGEMENT ALONG WITH PATIENCE AND SELECTIVE PICKING AT HARVEST ALLOWED US TO MAKE HIGHLY SUCCESSFUL AND INTERESTING WINES. THE SEASON COMMENCED WITH A DEVASTATING APRIL FROST WHICH CUT YIELDS IN MANY VINEYARDS UP TO 50%. NEXT, THE WEATHER WAS COLD AND RAINY DURING BLOOM, RESULTING IN A HIGHLY VARIABLE SET, FURTHER CURTAILING YIELD. THE SMALLER CROP LOADS WHICH OCCURRED NATURALLY (WE NORMALLY FARM OUR BLOCKS FOR LOW YIELDS ANYWAY) WERE CRITICAL IN 2011, AS THE COOL TEMPERATURES OF THE SEASON WOULD HAVE MADE IT IMPOSSIBLE TO RIPEN A LARGE CROP LOAD. AS HARVEST APPROACHED WE CONSTANTLY MONITORED INDIVIDUAL BLOCKS AND PICKED IN SEVERAL PASSES BETWEEN EARLY AND LATE SEPTEMBER, SELECTING THE RIPER, MORE FLAVORFUL BUNCHES, WHILE LEAVING THE OTHERS ON THE VINE FOR MORE FLAVOR DEVELOPMENT.

OUR WINEMAKING

WE HARVESTED IN SELECTIVE PICKS AND PERSONALLY HAND-SORTED THE CLUSTERS IN THE FIELD. WITHIN HOURS, WE GENTLY PRESSED THE GRAPES AND TRANSFERRED THE JUICE DIRECTLY TO A MIXTURE OF STAINLESS STEEL AND FRENCH OAK BARRELS. PRIMARY FERMENTATION WAS COMPLETED IN BOTH TANK AND BARREL, WITH 100% NATIVE YEASTS AND TEMPERATURE CONTROL. WE BLOCKED MALOLACTIC FERMENTATION TO RETAIN FRESHNESS AND THEN AGED THE WINES ON THEIR LEES FOR 11 MONTHS.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS