

# DRAGONETTE CELLARS



## 2012 GRENACHE, THOMPSON VINEYARD



### COMPOSITION

95% GRENACHE  
5% SYRAH

### APPELLATION

SANTA BARBARA COUNTY

### AVERAGE YIELD

3.6 TONS PER ACRE

### HARVEST DATES

OCTOBER 16 & 20, 2012

### FERMENTATION

1.5 TON, OPEN TOP FERMENTERS  
9% WHOLE CLUSTERS  
4-7 DAY COLD SOAK  
PUMPOVERS, PUNCHDOWNS

### AGING

15 MONTHS ON THE LEES  
NEUTRAL FRENCH OAK  
500L PUNCEHONS & BARRIQUES

### BOTTLED

JANUARY 9, 2014 (UNFILTERED)

ALCOHOL: 14.2%

CASES PRODUCED: 200

SUGGESTED RETAIL: \$40

### PHILOSOPHY

WE BELIEVE THAT SANTA BARBARA IS UNIQUELY WELL-SUITED FOR GROWING WORLD CLASS GRENACHE AND SYRAH OF PERSONALITY AND DISTINCTION. THIS COOL REGION'S MODERATE CLIMATE CREATES A LONG GROWING SEASON, ALLOWING FOR SLOW, STEADY RIPENING AND BALANCED ACCUMULATION OF BOTH SUGARS AND PHENOLIC (FLAVOR) COMPOUNDS. THE RESULTING WINES THEREFORE BALANCE POWER AND INTENSITY WITH STRUCTURE AND ELEGANCE. WE BOTTLE SINGLE VINEYARD WINES WHEN WINES FROM A PARTICULAR VINEYARD EXPRESS A UNIQUE CHARACTER OR SENSE OF "PLACE" AND YET ARE COMPLETE WINES OF BALANCE, HARMONY AND INTEREST.

### THOMPSON VINEYARD

GRENACHE IS PLANTED AT THOMPSON IN EAST-WEST ROWS ON STEEP UNDULATING HILLS, WITH MARGINAL, SANDY SHALE SOILS WHICH LIMIT VIGOR IN THE VINES. THE VINEYARD'S SOUTHERN EXPOSURE GIVES IT LONG DAYS FULL OF SUNLIGHT; HOWEVER, THE CLIMATE HERE IS SURPRISINGLY COOL, AS FOG AND WIND FROM THE NEARBY PACIFIC OCEAN MODERATE THE DAYTIME HIGH TEMPERATURES. AS A RESULT, GRAPES AT THOMPSON RIPEN SLOWLY AND ARE AMONGST OUR LAST PICKS EVERY YEAR. THOMPSON GRENACHE YIELDS WINES OF UNIQUE, INTENSE RED AND BLUE FRUIT FLAVORS, WITH NOTES OF PINE AND SPICES, WITH GOOD ACIDS AND SOLID TANNIC STRUCTURE. IN 2012 WE BLENDED IN A SMALL AMOUNT OF SYRAH TO PROVIDE A "BASS NOTE" OF DEEP, POWERFUL RED AND BLACK FRUITS WITH DARKER SPICED AROMATICS.

### THE VINTAGE

2012 WAS AN EXCEPTIONAL VINTAGE, BOTH IN TERMS OF PRODUCTIVITY AND QUALITY. BUDBREAK WAS EARLY, BUT WE AVOIDED ANY SIGNIFICANT FROSTS. SET TOOK PLACE UNDER SUNNY SKIES WITHOUT EXCESSIVE WINDS. THE GROWING SEASON WAS LONG AND WARM, WITHOUT ANY SIGNIFICANT HEAT SPIKES. SEPTEMBER IN PARTICULAR WAS LOVELY, WITH LOTS OF SUNSHINE, BUT COLD NIGHTS HELPED MODERATE THE SUGAR DEVELOPMENT IN THE GRAPES, ALLOWING FOR LONG EVEN RIPENING AND RETENTION OF CRITICAL ACIDITY. WITH NO RAIN AT HARVEST TIME, WE WERE ABLE TO CONSTANTLY MONITOR THE INDIVIDUAL BLOCKS FOR FLAVOR AND BALANCE, AND THEN TO SELECTIVELY PICK PORTIONS OF OUR BLOCKS AT OPTIMUM RIPENESS.

### OUR WINEMAKING

WE PERSONALLY HAND SORT THE FRUIT IN COOL, EARLY MORNING PICKS AND THEN PROCESS IT WITHIN HOURS; SOME IS FULLY DESTEMMED WITHOUT CRUSHING, SOME IS FERMENTED WITH A PERCENTAGE OF WHOLE CLUSTERS. THE FRUIT IS COLD SOAKED FOR 4-7 DAYS, THEN FERMENTED, LARGELY WITH NATIVE YEASTS, USING A COMBINATION OF DAILY PUMPOVERS AND PUNCHDOWNS TO GENTLY EXTRACT MAXIMUM FLAVOR AND COMPLEXITY. AT DRYNESS, THE WINES ARE DRAINED AND GENTLY PRESSED THEN TRANSFERRED TO A MIXTURE OF NEUTRAL FRENCH OAK BARRELS AND 500L PUNCEHONS. THE WINES ARE AGED ON THEIR LEES FOR 15 MONTHS, WITHOUT RACKING, BEFORE SELECTION, BLENDING AND BOTTLING WITHOUT FILTRATION.

### PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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