

DRAGONETTE



2014 GRENACHE, JOHN SEBASTIANO VINEYARD



100% GRENACHE

APELLATION
Santa Ynez Valley

AVERAGE YIELD (TPA)
3.87 Tons per acre

HARVEST DATES
September 16-25

FERMENTATION
1.5 Ton, open top fermenters
20% Whole Clusters
4-7 Day cold soak
Pumpovers, punchdowns

AGING
17 months on the lees
Neutral French Oak
500L Puncheons

BOTTLED
February 22, 2016 (unfiltered)

ALCOHOL: 13.7%

CASES PRODUCED: 200

SUGGESTED RETAIL: \$40

PHILOSOPHY

We believe that Santa Ynez Valley is uniquely well-suited for growing world class Grenache of personality and distinction. The valley's unique east-west orientation funnels daily wind and fog from the cool Pacific Ocean, moderating the daytime heat from the more inland climates. As a result, the valley enjoys warm sunny days, but cool evenings and mornings. This moderate climate creates a long growing season, with slow steady ripening 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.

JOHN SEBASTIANO VINEYARD

This dramatic hillside site on the border of the Sta. Rita hills is one of the coolest sites planted to Rhone varieties in all of California. Grenache grows on a steep, south facing hillside of almost pure sand on the eastern edge of the block and slightly heavier sandy clay loam toward the west and at the bottom of the block. The block is typically picked very late but at relatively low sugar levels for Grenache. These grapes produce a cool, energetic, mineral-laden wine with juicy, high toned, aromatic red fruits, fresh herbs, and good structure for aging.

THE VINTAGE

The 2014 vintage was defined by almost no rainfall and a historically early budbreak. The vintage saw sustained periods of warm to hot weather, however, we had no dangerous heat spikes. The lack of rainfall resulted in some soil toxicity, requiring extra irrigation, and this led to solid (often surprisingly so) yields. However, the warmth of the season allowed the plants to ripen sufficiently. Acid levels were moderate. With no real cool down, the harvest was as early as any in recent memory, starting in early to mid-August for some varieties. The wines had plenty of phenolics, however, and are already delightful even at an early age.

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 pressed to neutral 500L puncheons. The wines are aged on their lees for 18 months before selection, blending and bottling without filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis