

DRAGONETTE CELLARS



2014 ROSÉ, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

70% GRENACHE
27% MOURVEDRE
3% SYRAH

VINEYARDS

VOGELZANG (GR, MO)
JOHN SEBASTIANO & STOLPMAN (SY)

CLONES

GRENACHE: NOIR
MOURVEDRE: CLONE 4
SYRAH: 383, 470

HARVEST DATES

AUGUST 21 TO SEPTEMBER 23

APPELLATION

HAPPY CANYON OF SANTA BARBARA

FERMENTATION

NATIVE YEASTS
MIX OF NEUTRAL BARRELS AND
STAINLESS STEEL TANKS.

AGING

5 MONTHS ON THE LEES.

BOTTLED

FEBRUARY 11, 2015

ALCOHOL: 13.2%

CASES PRODUCED: 900

SUGGESTED RETAIL: \$24

PHILOSOPHY

DRY ROSÉ IS THE IDEAL WINE FOR WARM SUMMER DAYS, AS AN APERITIF, OR AS A MATCH FOR APPETIZERS AND SPICY FOOD. WE ALSO LOVE TO SIP IT WHILE WE COOK, ESPECIALLY OUTSIDE ON THE GRILL. THUS WE TAKE OUR ROSÉ SERIOUSLY AND METICULOUSLY APPLY ALL OF THE TECHNIQUES WE USE ON OUR WHITE AND RED WINES, MOST IMPORTANTLY, GRAPE AND SITE SELECTION, LOWER YIELDS, CAREFUL HANDLING, AND FERMENTATION TO COMPLETE DRYNESS. DRY ROSÉ IS A CRISP, REFRESHING, EXPRESSIVE WINE, WITH FRUIT AND ACIDITY IN PERFECT BALANCE TO STIMULATE THE PALATE.

THE APPELLATION: HAPPY CANYON OF SANTA BARBARA

HAPPY CANYON IS LOCATED IN THE EASTERNMOST PORTION OF THE SANTA YNEZ VALLEY, WHERE WARM DAYTIME HIGH TEMPERATURES PROMOTE THE DEVELOPMENT OF SUGAR AND FLAVOR RIPENESS AND COLD EVENING AND MORNING LOWS ALLOW THE GRAPES TO “REST”, PRESERVING VITAL ACIDITY. HAPPY CANYON’S UNIQUE MIX OF CLAY LOAM SOILS, WITH SOME ALLUVIAL GRAVEL AND SERPENTINE ALSO PLAYS A LARGE ROLE IN HIGH QUALITY GRAPE GROWING; THESE SOILS RESTRAIN VIGOR AND PROMOTE THE STRUGGLE THAT RESULTS IN DEPTH AND CONCENTRATION.

VOGELZANG VINEYARD

VOGELZANG IS SITUATED ON A GENTLY SLOPING BED OF WELL DRAINED, GRAVELLY LOAM SOIL. THE FAIRLY RICH, NUTRITIOUS SOIL PRODUCES HEALTHY PLANTS WHICH ARE THEN CAREFULLY PRUNED, LEAFED AND DEFICIT-IRRIGATED TO FOCUS THE PLANT’S ENERGY ON FRUIT DEVELOPMENT. THE VINEYARD IS EXPERTLY TENDED BY OUR FRIENDS AT COASTAL VINEYARD CARE ASSOCIATES, WITH WHOM WE HAVE WORKED FOR YEARS TO DEVELOP CAREFUL FARMING PRACTICES IN OUR BLOCKS.

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 VARIETALS. THE WINES HAD PLENTY OF PHENOLICS, HOWEVER, AND ARE ALREADY DELIGHTFUL EVEN AT AN EARLY AGE.

OUR WINEMAKING

WE HARVEST BY HAND IN THE COOL MORNING HOURS WITH FIELD SORTING AND THEN RUSH THE GRAPES TO THE WINERY FOR IMMEDIATE PROCESSING. WE GENTLY PRESS THE WHOLE CLUSTERS AND TRANSFER THE JUICE DIRECTLY TO USED FRENCH OAK BARRELS AND STAINLESS STEEL TANKS. FERMENTATION IS COMPLETED WITH NATIVE YEASTS AND TEMPERATURE CONTROL. MALOLACTIC FERMENTATION IS BLOCKED, AND THE WINE IS AGED IN NEUTRAL BARRELS FOR FIVE MONTHS BEFORE BOTTLING.

PROPRIETORS/WINEMAKERS

STEVE DRAGONETTE, JOHN DRAGONETTE & BRANDON SPARKS-GILLIS

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