

DRAGONETTE



2014 SAUVIGNON BLANC, VOGELZANG VINEYARD, HAPPY CANYON



100% SAUVIGNON BLANC

CLONES

1 (90%) & Musque (10%)

APPELLATION

Happy Canyon of
Santa Barbara

HARVEST DATES

August 9 - 25

FERMENTATION

77% Barrels
23% Stainless Steel

AGING

11 months in barrel, on the lees plus 5
months extended aging in tank

BOTTLED

December 16, 2015

ALCOHOL: 14.5%

CASES PRODUCED: 360

SUGGESTED RETAIL: \$45

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. We have found that the Happy Canyon area of Santa Barbara County is particularly well suited to this noble grape. Happy Canyon's unique soils (serpentinite) 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 and a distinct stony minerality. We believe that Happy Canyon fruit is particularly well suited to barrel fermentation and longer aging.

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.

VOGELZANG VINEYARD

Vogelzang is situated on a gently sloping bed of well drained, gravelly loam soil with Serpentinite. The vineyard is well established and has been carefully pruned, leafed and deficit-irrigated to focus the plant's energy on fruit development. We purchase these grapes from several distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, canopy management, yield control, irrigation and differential harvesting of 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 grapes had sufficient phenolic ripeness to go with good sugar levels and seed maturity, resulting in good concentration, although with thinner skins. The wines finished fermentation easily and early and are already open knit and expressive.

OUR WINEMAKING

We hand harvested in a series of selective picks. Within hours, we gently pressed the grapes and transferred the juice directly to a mixture of stainless steel and oak barrels. Primary fermentation was completed in both tank and barrel, with native yeasts and temperature control. We blocked malolactic fermentation to retain freshness and aged the wines on their lees for 11 months, before making this reserve selection. We then aged the wines for 5 additional months before blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis