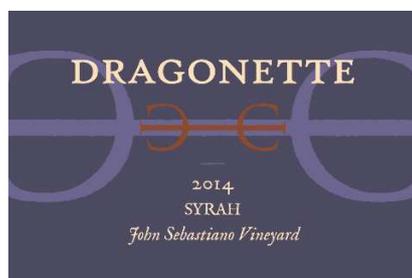


DRAGONETTE



2014 SYRAH, JOHN SEBASTIANO VINEYARD



APPELLATION

Santa Ynez Valley

CLONES

383 & 470

AVERAGE YIELD

2.7 - 3.9 tons per acre
(Average 3.3)

HARVEST DATES

September 9-23

FERMENTATION

10% whole cluster
1.5 ton, open top fermenters
4-7 day cold soak
Pumpovers, punchdowns

AGING

20 months in French Oak Barrels (13%
new)

BOTTLED

April 18, 2016 (unfiltered)

ALCOHOL: 14.5%

CASES PRODUCED: 205

SUGGESTED RETAIL: \$55

PHILOSOPHY

We believe that Santa Ynez Valley grows world class Syrah 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 flavor compounds. The resulting wines balance intensity with elegance.

We bottle single vineyard wines when wines from a particular vineyard express a unique character or sense of "place."

JOHN SEBASTIANO VINEYARD

This dramatic hillside site lies on the eastern border of the Sta. Rita hills and is one of the coolest sites planted to Rhone varietals in all of California. We farm two blocks of Syrah here, one on a steep hill at the highest, windiest point in the vineyard, and one in a slightly more protected location at the remote northern end of the vineyard. Soils range from clay-loam to almost pure sand. The cool wind and fog at this site provide for an extremely long and slow ripening of Syrah, and the block is typically picked very late. These grapes produce a dark, intensely aromatic wine, with cool, fresh, black and blue berry fruits, great freshness, mineral lift and solid 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 varietals. 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 French oak barrels and are aged on their lees for 20 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis