

DRAGONETTE



2014 SEVEN



COMPOSITION

88% Syrah, 11% Grenache,
1% Viognier

VINEYARDS

55% John Sebastiano
15% Stolpman
15% Harrison Clarke
15% Thompson

CLONES (SYRAH)

470, 383, 174, Alban PB,
Alban 1 & Estrella River

YIELD INFORMATION

1.77 to 3.65 Tons per Acre
2.48 Average TPA

HARVEST DATES

August 26 to September 23

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
Native yeasts

AGING

20 months in neutral French oak

BOTTLED

April 18, 2016 (unfiltered)

ALCOHOL: 14.7%

CASES PRODUCED: 570

SUGGESTED RETAIL: \$45

PHILOSOPHY

Santa Barbara County is uniquely well-suited for growing world class Syrah of personality and distinction. In particular, the Santa Ynez Valley and its sub-appellation, Ballard Canyon benefit from the area's unique east-west orientation, which funnels daily wind and fog from the cool Pacific Ocean, moderating the daytime heat from the more inland climates. This cooling effect provides for a long growing season and slow, steady ripening of the grapes' sugars and phenolic compounds. The resulting wines therefore balance power and intensity with structure and elegance. "Seven", is our Syrah-based blend from these exceptional sites.

THE VINEYARDS

John Sebastiano (Santa Ynez Valley) - Our coolest, windiest Syrah site results in a long growing season, with wines of remarkable aromatics of dark fruits, herbs and spice. Stolpman (Ballard Canyon) - Rolling hills of clay loam, underpinned with limestone produce low yields of spectacular dark red fruits, with dried and fresh meat notes and great minerals. Harrison Clarke (Ballard Canyon) - Thin soils cover pure limestone on this steep, low yielding site, giving tiny bunches of super intense, structured fruit and noticeable minerality. Thompson (Los Alamos Valley) - Rolling hills with sandy-shale soils and perfect southern exposure, with cool ocean influences give spicy, intense, purple tinged fruit, big flavors and plenty of structure.

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 French oak barrels and are aged on their lees for 20 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis