

DRAGONETTE



2016 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% Sauvignon Blanc

VINEYARDS

50% Grassini Family
50% Vogelzang

CLONES

1 (85%) and Musque (15%)

AVERAGE YIELD

2.12 to 4.02 tons per Acre
(Average 3.2)

HARVEST DATES

August 12th to 30th

APPELLATION

Happy Canyon of
Santa Barbara

FERMENTATION

75% Neutral French Oak,
25% Stainless Steel

AGING

8 months on the lees, no stirring

BOTTLED

May 2, 2017

ALCOHOL: 13.4%

CASES PRODUCED: 760

SUGGESTED RETAIL: \$30

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. Happy Canyon, with its unique soils and climate - warm to hot summer days and cool to cold evenings - is ideal for promoting full phenolic ripeness while still retaining critical acidity. This bottling represents an appellation blend of lots we feel express the characteristics of Happy Canyon; explosive but bright yellow and tropical fruits and melons balanced by fresh, clean and present acidity, but without the herbaceousness sometimes associated with the grape.

THE VINEYARDS

We purchase fruit by the acre, and work with the vineyard teams, managing canopy and yield for ultra-premium quality fruit.

GRASSINI FAMILY VINEYARD - This high density vineyard has thin soils of sandy clay loam with some serpentinite. The grapes produce wines with complex aromas and flavors of sweet ripe melons and kiwi, underpinned by key lime and baking spices.

VOGELZANG VINEYARD - Gently sloping blocks are now deep rooted in maritime soils (laced with serpentinite) and carefully farmed for low yields. Spectacular and explosive aromatics and tropical flavors of mango, guava and pineapple and are well matched to aging in French oak barrels.

THE VINTAGE

2016 was another in a string of terrific vintages in Santa Barbara. We had another early budbreak, and (unlike 2015) perfect weather during set, allowing for a strong, balanced crop. May, June and July were quite warm and ripening was fairly quick; however, an unseasonably cool August slowed the vines considerably. For the winemaker it was almost ideal, as the grapes were able to complete ripening slowly, without heat spikes, and the grapes maintained excellent acidity. Over a series of cool mornings, we picked each block at near perfect ripeness and balance. The wines appear to have great fruit character, solid structure and great depth.

OUR WINEMAKING

We pick the individual blocks in several passes, initially selecting the riper, more flavorful bunches, while leaving others on the vine for further flavor development. At least one of us is present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes and transfer the juice directly to a mixture of tanks and barrels for primary fermentation, which takes place with native yeasts and temperature control. We block malolactic fermentation to retain freshness and then age the wines on their lees until blending and bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis