

# DRAGONETTE



## 2015 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



### COMPOSITION

100% Sauvignon Blanc

### CLONES

1 (87%) & Musque (13%)

### YIELDS

1.61-2.66 Tons Per Acre  
(Ave: 2.04)

### HARVEST DATES

August 7 to 14

### APPELLATION

Happy Canyon of  
Santa Barbara

### FERMENTATION

85% Barrel (17% new French oak)  
15% Stainless Steel

### AGING

12 months in barrel, on the lees plus 4  
months extended aging in tank

### BOTTLED

January 12, 2017

ALCOHOL: 14.2%

CASES PRODUCED: 200

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 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.

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.

### GRASSINI FAMILY VINEYARD

Grassini is an exceptional vineyard located upon small hills and river benches of well drained, super fine clay loam soils and serpentinite. The vineyard is meticulously managed and farmed to our specifications for low yields and high quality. 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 portions of our blocks.

### THE VINTAGE

2015 was the last year of a record breaking 3-4 year period of extreme drought. Partially as a result, the vines broke bud in very early March under warm conditions which lasted into April. However, a very cool and windy May resulted in very poor set; with crop levels reduced, in the case of Sauvignon Blanc, by as much as half of normal. What little fruit was on the vine received all the plants energy through very warm to hot temperatures in June, July and right up until harvest, which commenced as early as the very beginning of August. Harvest was conducted under somewhat rapid (and thus tricky) conditions, but the fruit that was picked was of truly outstanding quality; with incredible depth and concentration. The wines will be impressive in their youth but should age extremely well on the strength of the great underlying material.

### 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