

DRAGONETTE



2015 SEVEN



COMPOSITION

93% Syrah, 6% Grenache,
1% Viognier

VINEYARDS

40% Stolpman
40% Kimsey
20% John Sebastiano

CLONES (SYRAH)

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

YIELD INFORMATION

.47 to 2.2 Tons per acre
1.6 Average TPA

HARVEST DATES

September 3 - 17

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
4-7 day cold soak
Native yeasts

AGING

20 months in neutral French oak

BOTTLED

May 2, 2017 (unfiltered)

ALCOHOL: 14.4%

CASES PRODUCED: 350

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

Stolpman (Ballard Canyon) - Rolling hills of clay loam, underpinned with limestone. Extreme deficit farming results in ultra-low yields of spectacular dark red fruits, with dried and fresh meat notes and great minerals.

Kimsey (Ballard Canyon) - Thin sandy soils on rolling hills are impeccably farmed for low yields. Fruit is darker than Stolpman, showing blueberries and blackberries, but is intense and rich, with good spice.

John Sebastiano (Santa Ynez Valley) - Our coolest, windiest Syrah site results in a long growing season. The wines have remarkably complex aromatics and a fascinating mix of red and black fruits, with herbs and loads of meat and spice.

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 significantly (exceeding 50% in some cases). What little fruit was on the vine received all the plants' energy through very warm to hot temperatures in June, July and August, though we did have cooler evening in some cases to delay ripening somewhat. Harvest commenced in early September under somewhat rapid (and thus tricky) conditions, but the fruit that was picked was of truly outstanding quality; with incredible depth and concentration. We expect the wines will age extremely well.

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