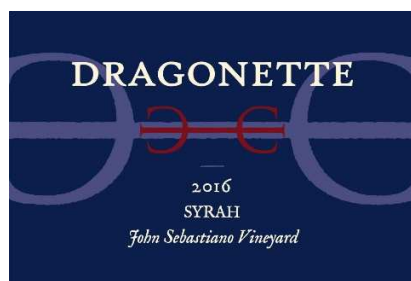


DRAGONETTE



2016 SYRAH, JOHN SEBASTIANO VINEYARD



PHILOSOPHY

We believe that Santa Ynez Valley grows Syrah of personality and distinction. At the far western edge of the Santa Ynez valley, lies the Sta. Rita Hills appellation, which is one of the coolest growing regions in California. This cool area (renowned for growing Pinot Noir and Chardonnay) receives daily wind and fog from the mighty Pacific Ocean which moderates daytime heat. These unique conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the more heat tolerant Syrah. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity.

We bottle single vineyard wines when wines from a particular vineyard express a unique character or sense of “place” in a given vintage.

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 four distinct hillside blocks of Syrah here, each with a different clone and rootstock combination. 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, which is typically picked very late in the season. These grapes produce a dark, intensely aromatic wine, with cool black and blue berry fruits, great freshness, mineral lift and solid structure for aging.

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 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 have great fruit character, fresh acidity and tannic structure and solid depth.

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 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 18 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

APPELLATION

Sta. Rita Hills

CLONES

470, 383 & Estrella

AVERAGE YIELD

3.16 - 3.76 tons per acre
(Average 3.35)

HARVEST DATES

September 20-28

FERMENTATION

3% whole cluster
1.5 ton, open top fermenters
4 day cold soak
Native yeasts
Pumpovers, punchdowns

AGING

18 months in French Oak Barrels
(20% new)

BOTTLED

March 8, 2018

ALCOHOL: 14.7%

CASES PRODUCED: 240

SUGGESTED RETAIL: \$55