

DRAGONETTE



2016 SEVEN



COMPOSITION

89% Syrah, 10% Grenache, 1% Viognier

VINEYARDS

54% John Sebastiano, 30% Stolpman,
8% Kimsey, 8% Spear

CLONES (SYRAH)

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

YIELD INFORMATION

1.98 to 3.76 Tons per acre (3.12 Average)

HARVEST DATES

September 3 - 17

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
5% whole cluster
4-7 day cold soak
Native yeasts

AGING

18 months in French oak (10% new)
(puncheons, 400L, 350L, barriques)

BOTTLED

March 8, 2018

ALCOHOL: 14.8%

CASES PRODUCED: 575

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-appellations, Ballard Canyon and Sta Rita Hills 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 several exceptional sites.

THE VINEYARDS

JOHN SEBASTIANO (STA. RITA HILLS) - Our coolest, windiest Syrah site. Remarkably complex aromatics and a fascinating mix of red and black fruits, with herbs and loads of meat and spice. Organically farmed to our specifications.

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. Fruit is dark with rich flavors of blueberries and blackberries seasoned with spices. Organic.

SPEAR (STA. RITA HILLS) - Organic vineyard, Syrah on sandy loam soils, giving a dark fruit character, with herbs, white pepper and good complexity.

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, 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 for 18 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis