

DRAGONETTE



2017 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% Sauvignon Blanc

VINEYARDS

50% Grassini Family

35% Vogelzang

15% Grimm's Bluff

CLONES

1 (95%) and Musque (5%)

AVERAGE YIELD

1.44 to 4.13 tons per Acre
(Average 3.12)

HARVEST DATES

August 10th to 25th

APPELLATION

Happy Canyon of
Santa Barbara

FERMENTATION

90% Neutral French Oak

10% Stainless Steel

AGING

8 months on the lees, no stirring

BOTTLED

May 9, 2018

ALCOHOL: 13.5%

CASES PRODUCED: 525

SUGGESTED RETAIL: \$35

PHILOSOPHY

Sauvignon Blanc is one of the great white wine grapes of the world, and Happy Canyon, at the eastern end of the Santa Ynez Valley, is quickly becoming renowned as one of the very top terroirs for the grape in the U.S. Happy Canyon's unique soils (marine, sand and serpentinite) and climate (warm to hot summer days and cool to cold evenings) promote full phenolic ripeness in the grapes, while still retaining critical acidity. These grapes are natural partners for barrel fermentation and aging, which we employ almost exclusively. This bottling represents an appellation blend of vineyards and lots we feel express the characteristics of Happy Canyon.

THE VINEYARDS

Utilizing acreage contracts at these exceptional sites and working continuously with the vineyard teams throughout the season results in lower yields and highly complex, expressive fruit.

GRASSINI FAMILY VINEYARD - Planted 2005, with high density spacing on thin soils of sandy clay loam with some serpentinite. In our three blocks, limiting irrigation, careful canopy management and yield control, gives highly complex, green fruited wines.

VOGELZANG VINEYARD - Planted 1998. Three separate sloping blocks of clay loam, sandy loam and serpentinite. Severe pruning and irrigation control limits vigor and crop yield. Wines have explosive aromatics and tropical flavors of mango, guava and pineapple with solid minerality.

GRIMM'S BLUFF VINEYARD - Planted 2012 on spectacular hilltop mesa. 2 blocks of SB (one high density VSP, one head trained) on shallow sandy soils. Biodynamically farmed for extremely high quality, giving amazingly deep and complex wines with tropical flavors and saline minerals.

THE VINTAGE

2017 saw the first wet vintage in some time, with deluges in January and February that flooded Northern California, while dumping a good 25 inches on us in Santa Barbara. Despite the rain, we did not have excess vigor as spring was cooler than normal, punctuated by poor weather at set, leading to a smaller than average crop. Summer was warm, even hot at times in Happy Canyon, but in most evenings, the cool down allowed grapes to retain acidity. Mid-August days were relatively even, with warm but not hot highs and cold mornings, allowing us to pick each block as it was ready and under good conditions.

OUR WINEMAKING

We are 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 in individual lots with native yeasts and temperature control. We block malolactic fermentation and age the wines on their lees until blending and bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis