

# DRAGONETTE



## 2017 CHARDONNAY, STA. RITA HILLS



100% CHARDONNAY

### VINEYARDS & CLONES

Donnachadh (4 and 548) - 50%  
Spear (Wente & 96) - 30%  
Bentrock (96) - 20%

### APPELLATION

Sta. Rita Hills

### YIELD (TONS PER ACRE)

1.53-2.93 TPA (Ave. 2.42)

### HARVEST DATES

Aug 25 & Sept 5, 7, 8, 13

### FERMENTATION

100% Barrel Fermented  
Native yeasts

### COOPERAGE

French Oak barrels (10% New)

### AGING

15 Months on the lees

### BOTTLED

January 15, 2019

ALCOHOL: 13.8%

CASES PRODUCED: 225

SUGGESTED RETAIL: \$40

### PHILOSOPHY

We strive to create Chardonnays of textural purity, complexity and balance with classic tension. Complexity and balance are achieved by meticulous attention to detail in the vineyard, where each vineyard block is managed for appropriate canopy and proper yields. Tension and textural purity begin in the vineyard with low yields and balanced acidity at harvest. Native yeast fermentation in clean oak cooperage and aging on the lees aid in preserving the purity of texture. We age our wines on their lees, without racking, and constant topping. Moreover, each wine is bottled only after sufficient time in barrel to permit ideal evolution. The SRH blend is constructed from these individual components selected for diversity of site and soils to create complexity and harmony.

### THE VINEYARDS

**DONNACHADH** (organic) - Upper block is at top of steep hillside of clay loam, peppered with white rocks, while lower block is on sandy river terrace. Both blocks regularly buffeted by high maritime winds. Solid wines, full, with good length. Good spine of acidity. Clonal diversity brings complexity.

**SPEAR** (organic) - Wente clone on well drained, sandy soils. Clone 96 on steep slopes with clay and sand. Famous shot berry version of Wente clone lowers yields and provides phenolic power, with spiciness and complexity. 96 delivers weight and length.

**BENTROCK** (sustainable) - Dramatic, north facing block on a spine of land overlooking both the SY River to the south and the Radian vineyard to the West. Rocky, windy site gives wines of intense power and length, interjected with complex mineral notes and structure.

### THE VINTAGE

2017 saw the first significant winter rains in some time, with extreme deluges in January and February. Despite the rain, vigor was normal due to a cool spring. Poor weather at set lead to a smaller than average crop. Summer was warm, even hot at times, but in most evenings, the cool down allowed grapes to retain acidity. August days were relatively even. Unfortunately, a massive Labor Day heatwave sent the mercury soaring over 110 for several days in early September. We managed to carefully pick around the heat; some grapes were picked before, while others were held until the plants could rebalance. The ability to selectively pick was crucial in producing wines with plenty of natural acidity and structure, which we were pleased to accomplish.

### OUR WINEMAKING

We picked individual blocks in separate passes with field sorting. Within hours, the grapes were gently pressed, the juice settled, then put down to barrels for primary fermentation, which took place with native yeasts. The wine saw native malolactic fermentation and was aged on the lees in French oak barrels (10% new). The wine was given a gentle cross flow filtration before bottling.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis