

DRAGONETTE



2017 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



COMPOSITION

100% Sauvignon Blanc

CLONES

1 (100%)

YIELD

2.36-4.13 Tons Per Acre
(Ave: 3.66)

HARVEST DATES

August 10, 15, 16, & 17

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

100% French Oak (10% new)
228L & 350L Barrels

AGING

12 months in barrel, on the lees
4 months extended aging in tank

BOTTLED

January 15, 2019

ALCOHOL: 14.4%

CASES PRODUCED: 250

SUGGESTED RETAIL: \$45

PHILOSOPHY

We believe that Sauvignon Blanc is one of the great white wine grapes of the world, and we aim to produce reference point wines from this varietal. We have found that the Happy Canyon area of Santa Barbara County is particularly well suited to this noble grape. Happy Canyon's unique soils (serpentinite) and climate - warm to hot summer daytime high temperatures and cool to cold evening lows - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing acidity.

We bottle single vineyard wines when wines from a particular vineyard express a unique character or sense of "place" and yet are complete wines of balance, harmony and interest.

GRASSINI FAMILY VINEYARD

Grassini is an exceptional vineyard located upon small hills and river benches of well drained, super fine clay loam soils and serpentinite. The vineyard is meticulously managed and farmed to our specifications for low yields and high quality. We purchase these grapes from several distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, canopy management, yield control, irrigation and differential harvesting of portions of our blocks.

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 very small crop. Summer saw warm to hot days, but in most evenings, the wind and fog cooled the vineyard. August was ideal, with warm days and cool nights, allowing the grapes to ripen in a measured fashion and allowing careful harvest under ideal conditions in late August. The brutal Labor Day heatwave did not affect the Sauvignon Blanc.

OUR WINEMAKING

We hand harvested and sorted in a series of selective picks. Within hours, we gently pressed the grapes and transferred the juice directly to tank for overnight settling, before being moved into French oak barrels. Primary fermentation was completed in barrel, with native yeasts and temperature control. We blocked malolactic fermentation to retain freshness and aged the wines on their lees for 12 months, before making this reserve selection and blending. The wine was given extended aging of 4 months in stainless steel before cross flow filtration and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis