

DRAGONETTE



2018 ROSÉ, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% Grenache

VINEYARDS

Vogelzang 62%
Two Wolves 38%

CLONES

Grenache Noir

HARVEST DATES

September 13 & October 1

APPELLATION

Happy Canyon of Santa Barbara

FERMENTATION

Native yeasts
Neutral oak, concrete & stainless steel

AGING

5 months on the lees in neutral barrels
and puncheons

BOTTLED

March 18, 2018

ALCOHOL: 12.7%

CASES PRODUCED: 600

SUGGESTED RETAIL: \$25

PHILOSOPHY

Dry Rosé is the ideal wine for warm summer days, as an aperitif, or as a match for appetizers and spicy food. We also love to sip it while we cook, especially outside by the grill. Thus, we take our Rosé seriously and meticulously apply all of the techniques we use on our white and red wines, most importantly, grape and site selection, lower yields, careful handling, and fermentation to complete dryness. Our Rosé is crisp, refreshing, expressive and lively, which stimulates the palate.

THE APPELLATION: HAPPY CANYON OF SANTA BARBARA

Happy Canyon is located in the easternmost portion of the Santa Ynez Valley, where warm daytime high temperatures promote the development of sugar and flavor ripeness and cold evening and morning lows allow the grapes to “rest”, preserving vital acidity. Happy Canyon’s unique mix of clay loam soils, with some alluvial gravel and serpentinite, also plays a large role in restraining vigor and promoting the struggle that results in depth and concentration.

VOGELZANG VINEYARD

Grenache from Vogelzang is situated on a gently sloping hillside of well drained, gravelly loam soil with serpentinite in the heart of Happy Canyon. It has been the backbone of the Rose for over a decade now. Warm days help ripen the sun-loving variety, while cool nights extend the season and preserve much needed acidity.

TWO WOLVES VINEYARD

Two Wolves is at the western edge of Happy Canyon and is planted on clay loam and sandy loam soils with gravel and serpentinite. The Grenache here enjoys a very long season as winds and cool nights allow for good phenolic development while acids are preserved.

THE VINTAGE

2018 saw a return to the weather of the cooler years such as 2010/2011. Winter rains and a cool early spring helped delay budbreak, while providing for a good soil water profile. Weather was good during set, allowing for reasonable, though not excessive, yields. A warm early summer promoted ripeness, but late August to October was quite cool, with moderate daytime highs, lots of clouds and cold nights. The grapes, generally, moved very slowly toward full ripeness, which occurred in late September and early October. Grapes from both vineyards had excellent flavors at lower sugars and with plenty of energetic acid.

OUR WINEMAKING

We harvest by hand in the cool morning hours with field sorting and then rush the grapes to the winery for immediate processing. We gently press the whole clusters and transfer the juice directly to a combination of used oak barrels, stainless steel and concrete. Fermentation is completed with native yeasts and temperature control. Malolactic fermentation is blocked, and the wine is aged on its lees in neutral barrels of various sizes for five months before bottling.

PROPRIETORS/WINEMAKERS

Brandon Sparks-Gillis, John Dragonette & Steve Dragonette

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