

DRAGONETTE



2017 GRENACHE, JOHN SEBASTIANO VINEYARD



87% GRENACHE WITH 13% SYRAH

APPELLATION

Sta Rita Hills

AVERAGE YIELD (TPA)

2.76 Tons per acre

HARVEST DATES

October 7

FERMENTATION

1.5 Ton, open top fermenters

22% Whole cluster

2-4 day cold soak

Native yeasts

Native MLF in barrel

AGING

19 Months on the lees

Neutral French oak

500L Puncheon &

600L Demi Muid

BOTTLED

April 16, 2019

ALCOHOL: 13.4 %

CASES PRODUCED: 75

SUGGESTED RETAIL: \$45

PHILOSOPHY

We believe Grenache thrives in the cooler portions of the Santa Ynez Valley and makes wines of distinction. We source Grenache from the far western part of Santa Ynez Valley, in the Sta. Rita Hills appellation, which is one of the coolest growing regions in California. This cool area (renowned for growing Pinot Noir and Chardonnay) receives daily wind and fog from the mighty Pacific Ocean which moderates daytime heat. These unique conditions (warm sunny days, cool evenings and mornings) result in a long growing season, particularly for the Grenache. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity in a medium bodied frame.

JOHN SEBASTIANO VINEYARD

This dramatic, organically farmed, hillside site on the border of the Sta. Rita hills is one of the coolest sites planted to Rhone varietals in all of California. Grenache grows on a steep, south-east facing hillside of almost pure sand on the eastern edge of the block and slightly heavier sandy clay loam toward the west and at the bottom of the block. The block is typically picked very late but at relatively low sugar levels for Grenache. These grapes produce a cool, energetic, mineral-laden wine with juicy, high toned, aromatic red fruits, fresh herbs, and good structure for aging.

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 temperatures cooled significantly, allowing the grapes to retain acidity. A brutal Labor Day heatwave sent the mercury soaring over 110 for several days in early September, but the vines survived the heat. September was relatively mild, allowing for the plants to rebalance themselves. We picked in early October under good conditions. Yields were extremely low.

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 for 2-4 days, then fermented with native yeasts, using a combination of pigeage, pumpovers and punchdowns to gently extract maximum flavor and complexity. At dryness, the wines are drained and pressed to large format barrels. The wines are aged on their lees for 19 months before selection, blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis