

DRAGONETTE



2017 SYRAH, JOHN SEBASTIANO VINEYARD



APPELLATION

Sta. Rita Hills

CLONES

470, 383 & Estrella

AVERAGE YIELD

1.90-3.57 tons per acre
(Average 2.76)

HARVEST DATES

September 12, 20, 22, 29, October 2 & 3

FERMENTATION

3% whole cluster
1.5 ton, open top fermenters
2-3 day cold soak
Native yeasts
Native MLF in barrel

AGING

18 months in French Oak Barrels
(15% new)

BOTTLED UNFINED & UNFILTERED

March 19, 2019

ALCOHOL: 14.0%

CASES PRODUCED: 275

SUGGESTED RETAIL: \$65

PHILOSOPHY

We believe that Santa Ynez Valley grows Syrah of personality and distinction. At the far western edge of the Santa Ynez valley, lies 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 more heat tolerant Syrah. Grapes grown here enjoy slow, steady ripening of both sugars and flavor compounds and make wines with incredible intensity and complexity.

We bottle single vineyard wines when wines from a particular vineyard express a unique character or sense of “place” in a given vintage.

JOHN SEBASTIANO VINEYARD

This dramatic hillside site lies on the eastern border of the Sta. Rita hills and is one of the coolest sites planted to Rhone varietals in all of California. We organically farm four distinct hillside blocks of Syrah here, each with a different clone and rootstock combination. Soils range from clay-loam to almost pure sand. The cool wind and fog at this site provide for an extremely long season. These grapes produce a dark, intensely aromatic wine, with cool black and blue berry fruits, great freshness, mineral lift and solid structure for aging.

THE VINTAGE

2017 saw significant winter rains. Vigor was merely normal due to a cool spring. Poor weather at set lead to a small 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 saw 110 degrees for several days in early September, but the rest of September was relatively mild, allowing for vine rebalancing. We selectively picked individual blocks at precise times in September and early October under good conditions. Yields were low.

OUR WINEMAKING

We 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 2-3 days, then fermented with native yeasts, using a combination of daily pumpovers and punchdowns for extraction. At dryness, the wines are drained and pressed to French oak vessels (228L, 400L, 500L) and aged for 18 months before bottling without fining or filtration.

PROPRIETORS/WINEMAKES

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis