

DRAGONETTE



2016 MJM



COMPOSITION

95% Syrah
4% Grenache
1% Viognier

VINEYARDS

65% John Sebastiano (3 blocks)
27% Stolpman (3 blocks)
8% Kimsey (3 blocks)

CLONES (SYRAH)

383, 470, 174, Alban 1 & Estrella

YIELD INFORMATION

1.98 to 3.76 Tons Per Acre
Average 3.08

HARVEST DATES

September 15, 20, 21, 22, 23, 24, 27, 28

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
Native yeast

AGING

27 months in French oak
(puncheon, 400L & barrique)
36% new

ALCOHOL: 14.8%

CASES PRODUCED: 300

SUGGESTED RETAIL: \$80

PHILOSOPHY

MJM is our signature, Syrah-based blend, named in honor of our wives and co-conspirators in this venture, Mitchi, Jen and Michelle. We feel that Syrah from cooler sites in Santa Barbara makes wines of extraordinary depth, aromatic complexity, elegance and longevity, on par with those from the great growing regions of the world. We purchase fruit from renowned sites on acreage contracts so we may dictate farming, limit yields and harvest selectively, resulting in grapes of intensity and balance.

THE VINEYARDS

JOHN SEBASTIANO - STA. RITA HILLS

On the edge of the Sta. Rita Hills, this is our coolest Syrah site, which results in remarkable aromatics of spice and dark fruits, in a wild, medium bodied frame with plenty of earth.

STOLPMAN - BALLARD CANYON

Rolling hills of clay loam, underpinned with limestone produce low yields of spectacularly dark, intense red fruits and meaty notes. A portion of the fruit comes from the high density plantings

KIMSEY - BALLARD CANYON

Gentle undulating slopes of thin sandy soils with rocks and some limestone, yielding intensely fruity and spicy wines with meat and blueberry notes.

THE VINTAGE

2016 was another in a string of terrific vintages in Santa Barbara. We had another early budbreak, and (unlike 2015) perfect weather during set, allowing for a strong, balanced crop. May, June and July were quite warm, and ripening was fairly quick; however, an unseasonably cool August slowed the vines considerably. For the winemaker it was ideal, as the grapes were able to complete ripening slowly, without heat spikes, and the grapes maintained excellent acidity. Over a series of cool mornings, we picked each block at near-perfect ripeness and balance. The wines have great fruit character, fresh acidity and tannic structure and solid depth.

OUR WINEMAKING

We harvested each block in the cold morning hours, personally hand sorting in the field. The grapes were destemmed within hours then cold soaked for 4-7 days, before fermentation with native yeasts. Pumpovers, punchdowns and delestage were used to gently extract flavor, while managing tannins. At dryness, the wines were transferred to French oak barrels of various formats (500L puncheon, 400L, and 228 L barrique) of which 36% were new and aged for 15 months, with minimal racking. We painstakingly selected individual barrels for this wine, which was then blended and put back down to barrel for an additional 12 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis