

DRAGONETTE



2018 SAUVIGNON BLANC, GRIMM'S BLUFF VINEYARD, HAPPY CANYON



COMPOSITION

100% Sauvignon Blanc

CLONES

1 (82%), Musque (18%)

APPELLATION

Happy Canyon of Santa Barbara

VINEYARD CERTIFICATION

Biodynamic (Demeter)

HARVEST DATES

September 4, 11, & 12

YIELD

1.71-3.42 Tons Per Acre (Average: 2.13)

FERMENTATION

100% French oak (15% New)
228L Barriques & 276L Cigars

AGING

16 months in barrel, on the lees

BOTTLED

January 27, 2020

ALCOHOL: 13.5%

CASES PRODUCED: 165

SUGGESTED RETAIL: \$50

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 serpentine soils 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.

GRIMM'S BLUFF VINEYARD

Grimm's Bluff was planted solely for the purpose of producing the highest quality grapes and has been lovingly farmed with Biodynamic methods since its inception. We source fruit from three blocks here, the largest section in the unique head trained section of the vineyard. Careful farming and low irrigation result in small clusters and very low yields for this variety. These grapes demand fermentation and aging in French oak barriques and specially designed cigar shaped barrels, sur lie, in order to match the texture of the wine and to allow for a long slow evolution. Wines have extraordinary concentration, excellent acidity and a distinct mineral edge.

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 in late August the weather turned quite cool, with only moderate daytime highs, lots of clouds and cold nights. The grapes therefore moved very slowly toward full ripeness. By early to mid-September we began picking our blocks under ideal conditions. The grapes showed beautiful, exuberant flavors, but also good acids and terrific freshness.

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 16 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis.