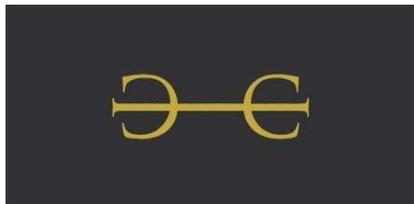


DRAGONETTE



2018 CHARDONNAY, BLACK LABEL, STA. RITA HILLS



100% CHARDONNAY

VINEYARDS & CLONES

Bentrock (76) - 40%

Radian (548) - 30%

Rita's Crown (76) - 30%

APPELLATION

Sta. Rita Hills

YIELD (TONS PER ACRE)

1.22 - 1.79 (AVE. 1.52)

HARVEST DATES

September 5 & 21, October 11

FERMENTATION

100% Barrel Fermented

Native yeasts

COOPERAGE

French Oak barrels (70% New)

AGING

18 Months on the lees

BOTTLED

March 16, 2020

ALCOHOL: 14.1%

CASES PRODUCED: 50

SUGGESTED RETAIL: \$85

PHILOSOPHY

We strive to create Chardonnays of textural purity, complexity and balance with classic tension. Complexity and balance are achieved by meticulous attention to detail in the vineyard, where each vineyard block is managed for appropriate canopy and proper yields. Tension and textural purity begin in the vineyard with low yields and balanced acidity at harvest. Native yeast fermentation in clean oak cooperage and aging on the lees aid in preserving the purity of texture. We age our wines on their lees, without racking, and constant topping. Moreover, each wine is bottled only after sufficient time in barrel to permit ideal evolution. This reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality

THE VINEYARDS

BENTROCK (sustainable) - Dramatic, north facing block on a spine of land overlooking both the SY River to the south and the Radian vineyard to the West. Rocky, windy site gives wines of intense power and length, interjected with complex mineral notes and structure.

RADIAN (sustainable): Dramatic, west facing block high above the valley floor stares directly at the mighty, cold, windy Pacific. Sometimes we wonder how any fruit can set in these winds. And then there is the question of getting ripe when it rarely gets above 70 degrees. Super low yields and thick skins combine to make powerful wines, with intense minerals and high acidity.

RITA'S CROWN (biodynamic, uncertified): Steep, South and Southwest facing blocks at high elevation, regularly buffeted by high winds and engulfed in fog. Low vigor soils are a mix of sandy and clay loams with diatomaceous earth produce low yields of grapes with explosive tropical fruits, chalky minerals and tremendous natural acidity.

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, generally, moved very slowly toward full ripeness, which occurred in September. Grapes had excellent flavors at lower sugars and with plenty of energetic acid and good freshness.

OUR WINEMAKING

We picked individual blocks in separate passes with field sorting. Within hours, the grapes were gently pressed, the juice settled, then put down to barrels for primary fermentation, which took place with native yeasts. The wine sees native malolactic fermentation in barrel and aging on the lees in French oak (70% new) for 18 months, before gentle cross flow filtration, and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

PO Box 1932 · SANTA YNEZ · CA · 93460 · 805.688.8440 · 805.558.3215(FAX)

EMAIL: INFO@DRAGONETTECELLARS.COM WEB: DRAGONETTECELLARS.COM