

DRAGONETTE



2018 SEVEN



COMPOSITION

95% Syrah, 4% Grenache, 1% Viognier

VINEYARDS

John Sebastiano - 30%

Stolpman - 25%

Spear - 25%

Larner - 10%

Kimsey - 10%

CLONES (SYRAH)

3, 174, 383, 470, Alban 1 & Estrella

YIELD INFORMATION

1.73 to 3.57 Tons per acre (Ave. 3.06)

HARVEST DATES

October 9 - November 3

APELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters, 5% whole cluster, 2-3 day cold soak, Native yeasts, Native MLF in barrel

AGING

18 months in French oak (5% new) - 500L puncheons, 400L, 350L, 228L barriques

BOTTLED: March 17, 2020

ALCOHOL: 13.9%

CASES PRODUCED: 450

SUGGESTED RETAIL: \$50

PHILOSOPHY

Santa Barbara County is uniquely well-suited for growing world class Syrah of personality and distinction. In particular, the Santa Ynez Valley and its sub-appellations, Ballard Canyon and Sta Rita Hills benefit from the area's unique east-west orientation, which funnels daily wind and fog from the cool Pacific Ocean, moderating the daytime heat from the more inland climates. This cooling effect provides for a long growing season and slow, steady ripening of the grapes' sugars and phenolic compounds. The resulting wines therefore balance power and intensity with structure and elegance. "Seven", is our Syrah-based blend from several exceptional sites.

THE VINEYARDS

JOHN SEBASTIANO (STA. RITA HILLS): Steep, windy hillsides, sandy loam soils. Organically farmed. Complex aromatics, red and black fruits, with herbs, spices and game/meat notes. **STOLPMAN (BALLARD CANYON):** Rolling hills of clay loam, underpinned with limestone. Extreme deficit farming. Dark red fruits, with dried and fresh meat notes and great minerals. **SPEAR (STA. RITA HILLS):** Certified Organic. Sandy loam soils, giving a dark fruit character, with herbs, white pepper. **LARNER (BALLARD CANYON):** Organic. Thin sandy soils on rolling hills. 20 year old vines. Dark, rich, meaty Syrah with blueberry fruits and game. **KIMSEY (BALLARD CANYON):** Organic. Thin sandy soils on rolling hills. Fruit is dark with rich flavors of blueberries and blackberries seasoned with spices.

THE VINTAGE

2018 saw a return to the weather of cooler years (2010/2011). Winter rains and a cool 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 and September the weather was quite cool, with only moderate daytime highs and cool nights. The grapes, generally, moved very slowly toward full ripeness, which finally occurred at various points throughout October. The resulting wine showed excellent flavors and complex aromatics, medium body, and freshness from excellent acidity.

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)(5% new) and aged for 9 months on the lees, before they are blended, put back to barrel and aged for an additional 9 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis