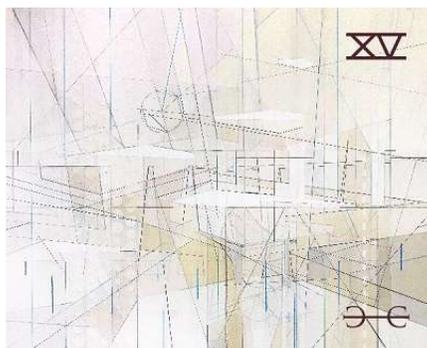


DRAGONETTE



XV ANNIVERSARY CUVEE (SYRAH)



COMPOSITION

95% Syrah
4% Grenache
1% Viognier

VINEYARDS

48% Stolpman (3 blocks)
42% John Sebastiano (3 blocks)
8% Kimsey (3 blocks)
2% Lerner

VINTAGES

45% - 2015
45% - 2017
10% - 2018

CLONES (SYRAH)

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

APELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
Native yeast

AGING

15 - 51 months in French oak
(puncheon, 400L & barrique), 45% new

ALCOHOL: 14.8%

CASES PRODUCED: 55

SUGGESTED RETAIL: \$150

PHILOSOPHY

The plan for the XV Anniversary Cuvee was hatched in 2016 when the winemakers were tasting the Syrah that would comprise the 2015 MJM. The wines were so deep, and concentrated, and contained such powerful (yet ripe) structure that we decided to experiment with a barrel which would be kept for long aging. The 2017 vintage followed with similarly immense structure and ultimately we tasted numerous potential cuvees with several other vintages of MJM before deciding upon this blend. A nod to the famous "Reserva Especial" wines of Vega Sicilia, this wine is born of multiple vintages of wines from some of the finest cool climate sites for Syrah in Santa Barbara. Each vintage of wines in the blend is added to increase complexity. As always, these sites are selected for excellence and the ability to farm each block to our specifications for perfect yields and absurdly high quality.

THE VINEYARDS

JOHN SEBASTIANO - STA. RITA HILLS

Cool, steep, windy site gives wines with 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 and limestone, and farming for low yields gives wines with of dark, intense red fruits wines with notes of blood, iron and meat.

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.

LARNER - BALLARD CANYON

20 year old vines on southeast facing, sandy hillsides, give powerful wines with black and blue fruits and plenty of structure.

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 2-7 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 some were new. Each vintage included in this blend was itself a blend of the best barrels for that given season. Each component vintage was aged separately with a range from 15 to 51 months in barrel, with an average age of just over 3 years in barrel. In honor of our 15th Anniversary, the wine was bottled in January of 2020.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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