

DRAGONETTE



2018 CHARDONNAY, DUVARITA VINEYARD



100% CHARDONNAY

CLONES

548, 76

APPELLATION

Santa Barbara County

YIELD (TONS PER ACRE)

1.67 - 2.26 (Ave. 1.97)

HARVEST DATES

September 24 & 28

FERMENTATION

100% Barrel Fermented
Native yeasts
Native MLF (in barrel)

COOPERAGE

100% French Oak
33.3% New

AGING

16 Months on the lees (no *battonage*)

BOTTLED

March 16, 2020

ALCOHOL: 14.0%

CASES PRODUCED: 145

SUGGESTED RETAIL: \$55

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.

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.

THE VINEYARD

Duvarita vineyard is located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand, and is certified biodynamic by Demeter. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The chardonnay blocks provide a small, consistent crop, notable for its impeccable balance between expressive stone fruits & melons and bright but round 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 saw native malolactic fermentation and was aged on its lees in French oak barrels, one third new, for a total of 16 months. The wine was given a gentle cross flow filtration before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis