

DRAGONETTE



2020 ROSÉ, SANTA YNEZ VALLEY



COMPOSITION

91% Grenache
9% Graciano

VINEYARDS

Two Wolves - 56%
Vogelzang 44%

HARVEST DATES

September 4 & 16

APPELLATION

Santa Ynez Valley

FERMENTATION

Native yeasts
Neutral oak, concrete & stainless steel

AGING

5 months on the lees in neutral barrels
and
500L puncheons

BOTTLED

February 22, 2021

ALCOHOL: 13.0%

CASES PRODUCED: 600

SUGGESTED RETAIL: \$30

PHILOSOPHY

Dry Rosé is the ideal wine for warm summer days, as an aperitif, or as a match for appetizers and spicy food. We also love to sip it while we cook, especially outside by the grill. Thus, we take our Rosé seriously and meticulously apply all of the techniques we use on our white and red wines, most importantly, grape and site selection, lower yields, careful handling, and fermentation to complete dryness. Our Rosé is crisp, refreshing, expressive and lively, which stimulates the palate.

VINEYARDS

VOGELZANG VINEYARD

Grenache from Vogelzang is situated on a gently sloping hillside of well drained, gravelly loam soil with serpentinite in the heart of Happy Canyon. It has been the backbone of the Rosé for over a decade now. Warm days help ripen the sun-loving variety, while cool nights extend the season and preserve much needed acidity.

TWO WOLVES VINEYARD

Located just outside Happy Canyon, the vineyard is planted on clay loam and sandy loam soils with gravel and serpentinite. The Grenache and Graciano enjoy a long season as winds and cool nights allow for good phenolic development while acids are preserved.

THE VINTAGE

2020 was an extraordinary year. The growing season itself seemed poised to be tremendous, until a series of punishing heat waves and fires wreaked havoc on growers. Fortunately, in Santa Barbara we were able to produce exceptional wines by careful canopy management, very precise harvest dates and vigorous field sorting. Perhaps most importantly, we avoided the firestorms that beset the rest of the State in September.

The winter was uncommonly cold and a cool, wet Spring tamed vigor and extended flowering resulting in some shatter, yet yields were initially average to above average in certain varieties. Summer began a pattern of warm/cool spells with long periods of cool weather and plenty of marine influence. Mid-August saw the first of four significant heat events, but each was fortunately interspersed with cool periods which allowed the vines to reset. We picked the Rosé grapes in early and mid-September under ideal (cool, foggy) conditions between heat waves.

OUR WINEMAKING

We harvest by hand in the cool morning hours with field sorting and then rush the grapes to the winery for immediate processing. We gently press the whole clusters and transfer the juice directly to a combination of used oak barrels, stainless steel and a concrete egg. Fermentation is completed with native yeasts and temperature control. Malolactic fermentation is blocked, and the wine is aged on its lees in neutral barrels of various sizes for five months before bottling.

PROPRIETORS/WINEMAKERS

Brandon Sparks-Gillis, John Dragonette & Steve Dragonette