

DRAGONETTE



2019 CHARDONNAY, STA. RITA HILLS



100% CHARDONNAY

VINEYARDS & CLONES

Rita's Crown (76, 95) - 33.3%

Spear (Wente) - 33.3%

Donnachadh (4) - 33.3%

APPELLATION

Sta. Rita Hills

HARVEST DATES

September 13, 16, 18 & 23

FERMENTATION

100% Barrel Fermented

Native yeasts

COOPERAGE

French Oak barrels (20% New)

AGING

16 Months on the lees (no *battonage*)

BOTTLED

January 26, 2021

ALCOHOL: 14.2%

CASES PRODUCED: 225

SUGGESTED RETAIL: \$40

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 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. The SRH blend is constructed from these individual components selected for diversity of site and soils to create complexity and harmony.

THE VINEYARDS

RITA'S CROWN (uncertified organic w/ some biodynamics) - Dramatic, steep, high altitude (650-820 feet above sea level) blocks rich in diatomaceous earth face south and southwest and look down upon the historic core of the Sta. Rita Hills. Midday sunshine provides ripening, while daily fog and cold ocean breezes help preserve acidity. Wines display tropical flavors with a tremendous mineral spine.

SPEAR (certified organic) - Famous shot berry Wente clone on well drained, sandy soils. North facing blocks along the Hwy 246 corridor are buffeted daily by marine winds. Small berries provide phenolic power with interesting spiciness and complexity.

DONNACHADH (certified organic) - Chardonnay occupies the top block in the vineyard, which is on a steep hillside of clay loam and is peppered with rocks. Very windy site alongside the Santa Ynez River limits yields. Solid full-bodied wines with good length and good acidity.

THE VINTAGE

2019 was a classic cool-climate year in the Sta. Rita Hills. A wet and cold winter cleansed vineyard soils and provided a good profile of soil moisture. A cool Spring helped delay budbreak and to control vigor. Cool and windy conditions around bloom resulted in an extended flowering and reduced yields in the Chardonnay. June was warm, but July and early August were generally cooler allowing maturity to develop slowly without excess heat. Late August introduced significant heat, which quickened ripening. We picked throughout September under ideal conditions.

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 (without stirring) in French oak barrels (20% new) for 16 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