

# DRAGONETTE



## 2019 SAUVIGNON BLANC, GRASSINI FAMILY VINEYARD, HAPPY CANYON



### COMPOSITION

100% Sauvignon Blanc

### CLONES

1 (100%)

### VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

### HARVEST DATES

Aug 30, September 3, 4 & 5

### APPELLATION

Happy Canyon of Santa Barbara

### FERMENTATION

100% French Oak (10% new)

228L & 276 L Barrels

Native Yeasts & Temperature Control

### AGING

16 months in barrel

on the lees, no stirring

### BOTTLED

January 26, 2021

ALCOHOL: 14.5%

CASES PRODUCED: 230

SUGGESTED RETAIL: \$50

### PHILOSOPHY

We believe that Sauvignon Blanc is one of the great white wine grapes of the world, and we aim to produce reference point wines from this varietal. We have found that the Happy Canyon area of Santa Barbara County is particularly well suited to this noble grape. Happy Canyon's unique soils (serpentinite) and climate - warm to hot summer daytime high temperatures and cool to cold evening lows - create wines demonstrating riper spectrum fruit flavors balanced by vibrant refreshing acidity.

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.

### GRASSINI FAMILY VINEYARD

Grassini is an exceptional vineyard located upon small hills and river benches of well drained, super fine clay loam soils and serpentinite. The vineyard is meticulously managed and farmed to our specifications for low yields and high quality. We purchase these grapes from several distinct blocks in the vineyard and farm them on a per acre basis, so that we can control all farming practices, including pruning, canopy management, yield control, irrigation and differential harvesting of portions of our blocks.

### THE VINTAGE

2019 was a classic cool-climate year in the Santa Ynez Valley. A wet winter cleansed vineyard soils, and a cool Spring helped delay budbreak and then control the vigor of canopy growth. Cool weather and windy conditions around bloom resulted in an extended flowering. Mid-summer brought much needed warmth in Happy Canyon which promoted ripeness. Late Summer saw mainly moderate to warm daytime highs, trending warmer in September. The consistent hot days and cool nights allowed the vines to ripen well, while maintaining great acidity. We dropped green clusters in August and then picked beautiful clusters throughout September's cool early mornings.

### OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the grapes and transfer the juice directly to a mixture of tanks and barrels for primary fermentation, which takes place in individual lots with native yeasts and temperature control. We block malolactic fermentation and age the wines on their lees until blending and bottling.

### PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis