

# DRAGONETTE



## 2020 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



### COMPOSITION

100% Sauvignon Blanc

### VINEYARDS

47% Grimm's Bluff  
28% Vogelzang  
20% Grassini Family  
5% Two Wolves

### CLONES

1 (90%) and Musque (10%)

### YIELD

1.78 to 4.03 Tons Per Acre  
Average 2.58 TPA

### HARVEST DATES

August 18, 19, 21 & 22

### APELLATION

Happy Canyon of Santa Barbara

### FERMENTATION

88% Neutral French Oak  
12% Stainless Steel

### AGING

8 months on the lees, no stirring  
Malolactic Fermentation Blocked

### BOTTLED

April 22, 2021

ALCOHOL: 14.3%

CASES PRODUCED: 515

SUGGESTED RETAIL: \$35

### PHILOSOPHY

Sauvignon Blanc is one of the great white wine grapes of the world, and Happy Canyon, at the eastern end of the Santa Ynez Valley, is quickly becoming renowned as one of the very top terroirs for the grape in the U.S. Happy Canyon's unique soils (marine, sand and serpentinite) and climate (warm to hot summer days and cool to cold evenings) promote full phenolic ripeness in the grapes, while still retaining critical acidity. These grapes are natural partners for barrel fermentation and aging, which we employ almost exclusively. This represents an appellation blend of vineyards and lots we feel express the characteristics of Happy Canyon.

### THE VINEYARDS

Long term acreage contracts with same vineyard team allow precision farming at these great sites.

**GRASSINI FAMILY** - Planted 2007. Sandy and clay loam with serpentinite. Specialized pruning and leafing. Low yields. Extraordinarily complex wines with honeydew, kiwi, and seashells.

**VOGELZANG** - Planted 1999. Three blocks of clay and sandy loam and serpentinite. Severe pruning limits vigor and crop yield. Wines have explosive tropical aromas and flavors with solid minerality.

**GRIMM'S BLUFF** - Planted 2012 (Biodynamic). Sandy soils overlaying clay and river rock. Careful inputs and very low yields. Amazingly deep wines with stone fruit and minerals and great acidity.

**TWO WOLVES** - Certified Organic. Clay loam over river rocks. Taut with grapefruit, minerals, herbs.

### THE VINTAGE

2020 was a roller coaster here in Santa Barbara. Winter was cold and wet. A cool Spring tamed vigor and extended flowering, resulting in some shatter. Summer began with some warmth, but July turned cool, with daily wind and fog, and it seemed harvest would be late. However, on August 12, significant heat arrived with temperatures into the 110's for several days. Our unique canopy management protected the fruit from the sunburn in our blocks and nights cooled somewhat. We waited for the worst of the heat to abate, noted the condition of the vines, and picked all of the fruit quickly over several days in the cool mornings. Yields were reduced by dehydration, but fruit quality was excellent, with good acidity. \*\*NB: Santa Barbara had none of the firestorms and smoke that destroyed much of the grapes in many parts of the state.

### OUR WINEMAKING

We are present at every pick to hand-sort the clusters in the field. Within hours, we gently press the whole clusters, settle juice overnight and ferment the individual lots in a mixture of tanks and oak barrels with native yeasts and temperature control. At dryness, we top the vessels and age the wines on their lees (blocking malolactic) until selection, blending and bottling.

### PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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