

DRAGONETTE



2018 MJM



COMPOSITION

95% Syrah
4% Grenache
1% Viognier

VINEYARDS

John Sebastiano - 54%
Stolpman - 32%
Larner - 7%
Kimsey - 7%

CLONES (SYRAH)

470, Estrella, T-99, Massale (Kimsey)
Alban 1, 3

HARVEST DATES

October 9, 10, 11, 15, 29, 30, 31

APELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
5% Whole Cluster
Native yeast
Native MLF in barrel

AGING

27 months in French oak (55% new)
228L barrique, 400L, 500L

BOTTLED

January 26, 2021

ALCOHOL: 14.0%

CASES PRODUCED: 340

SUGGESTED RETAIL: \$85

PHILOSOPHY

MJM is our signature, Syrah-based blend, named in honor of our wives and co-conspirators in this venture, Mitchi, Jen and Michelle. We feel that Syrah from cooler sites in Santa Barbara makes wines of extraordinary depth, aromatic complexity, elegance and longevity, on par with those from the great growing regions of the world. We purchase fruit from renowned sites on acreage contracts so we may dictate farming, limit yields and harvest selectively, resulting in grapes of intensity and balance.

THE VINEYARDS

JOHN SEBASTIANO (STA. RITA HILLS) (Organic - not certified) - Steep hillsides with sandy loam soils. Buffeted daily by high winds and steeped in fog, this cool site produces wines with remarkable aromatics and flavors (spices, dark fruits, meat and earth) in medium bodied frame.

STOLPMAN (BALLARD CANYON) - Rolling hills of clay loam, underpinned with limestone. Extreme deficit farming and older vines (some 20+ years) produce low yields of spectacularly dark, intense red fruits and meaty notes. A portion of the fruit comes from the exclusive, steeply pitched high-density blocks (6x3, planted 2006) which sit on thick bands of limestone.

LARNER (BALLARD CANYON) (Organic - not certified) - Thin sandy soils on rolling hills. 20-year-old vines. Dark, rich, meaty Syrah with blueberry fruits and game.

KIMSEY (BALLARD CANYON) (Organic - certified) - Thin sandy soils on rolling hills. Fruit is dark with rich flavors of blueberries and blackberries seasoned with spices.

THE VINTAGE

2018 saw a return to the weather of cooler years (2010/2011). Winter rains and a cool 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 and September the weather was quite cool, with only moderate daytime highs and cool nights. The grapes, generally, moved very slowly toward full ripeness, which finally occurred at various points throughout October. The resulting wine showed excellent flavors and complex aromatics, medium body, and freshness from excellent acidity.

OUR WINEMAKING

We harvested each block in the cold morning hours, personally hand sorting in the field. The grapes were destemmed within hours then cold soaked for 2-4 days, before fermentation (with 1% Viognier) by native yeasts. Pumpovers, punchdowns and delestage were used to gently extract flavor, while managing tannins. At dryness, the wines were transferred to French oak barrels of various formats (500L puncheon, 400L, and 228 L barrique) and aged 9 months on the lees, before painstakingly selection and blending with small amounts of Grenache. The wine was put back down to barrel for an additional 18 months aging before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis