

DRAGONETTE



2019 SEVEN



COMPOSITION

95% Syrah, 4% Grenache, 1% Viognier

VINEYARDS

Stolpman - 45%, Spear - 30%, Larner - 10%
Kimsey - 10%, John Sebastiano - 5%

CLONES (SYRAH)

3, 174, 383, 470, Alban 1 & Estrella

YIELD INFORMATION

1.73 to 3.57 Tons per acre (Ave. 3.06)

HARVEST DATES

September 25 - October 15

APPELLATION

Santa Ynez Valley

FERMENTATION

1.5 ton, open top fermenters
5% Whole Cluster
2-3 day cold soak
Native yeasts, Native MLF in barrel

AGING

17 months in French oak (5% new)
500L puncheons, 400L, 350L, 228L
barriques

BOTTLED

March 22, 2021

ALCOHOL: 14.2%

CASES PRODUCED: 430

SUGGESTED RETAIL: \$50

PHILOSOPHY

Santa Barbara County is uniquely well-suited for growing world class Syrah of personality and distinction. In particular, the Santa Ynez Valley and its sub-appellations, Ballard Canyon and Sta Rita Hills benefit from the area's unique east-west orientation, which funnels daily wind and fog from the cool Pacific Ocean, moderating the daytime heat from the more inland climates. This cooling effect provides for a long growing season and slow, steady ripening of the grapes' sugars and phenolic compounds. The resulting wines therefore balance power and intensity with structure and elegance. "Seven", is our Syrah-based blend from several exceptional sites.

THE VINEYARDS

STOLPMAN (BALLARD CANYON): Rolling hills of clay loam, underpinned with limestone. Extreme deficit farming. Dark red fruits, with dried and fresh meat notes and great minerals. **SPEAR (STA. RITA HILLS):** Certified Organic. Sandy loam soils, giving a dark fruit character, with herbs, white pepper. **LARNER (BALLARD CANYON):** Organic. Thin sandy soils on rolling hills. 20 year old vines. Dark, rich, meaty Syrah with blueberry fruits and game. **KIMSEY (BALLARD CANYON):** Organic. Thin sandy soils on rolling hills. Fruit is dark with rich flavors of blueberries and blackberries seasoned with spices. **JOHN SEBASTIANO (STA. RITA HILLS):** Steep, windy hillsides, clay loam soils. Organically farmed. Complex aromatics, red and black fruits, with herbs, spices and game/meat notes.

THE VINTAGE

2019 was a classic cool-climate year in the Sta. Rita Hills & Ballard Canyon. A wet and cold winter cleansed vineyard soils and provided a good profile of soil moisture. A cool Spring helped delay budbreak until late March and to control vigor. Cool and windy conditions around bloom resulted in an extended flowering, but we saw decent set in Syrah. June was warm, but July and early August were generally cooler and ripening slow. Late August introduced significant heat, which was welcome to ripen the sun-loving grapes. Unevenness required several passes to remove green or damaged clusters. September was cool and sunny, allowing for harvest under ideal conditions.

OUR WINEMAKING

We hand sort the fruit in cool, early morning picks and then process it within hours; some is fully destemmed without crushing, some is fermented with a percentage of whole clusters. The fruit is cold soaked for 2-3 days, then fermented with native yeasts, using a combination of daily pumpovers and punchdowns for extraction. At dryness, the wines are drained and pressed to French oak vessels (228L, 400L, 500L) and aged for 7 months on the lees, before they are blended, put back to barrel and aged for an additional 10 months before bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette & Brandon Sparks-Gillis