

DRAGONETTE



2022 SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



COMPOSITION

100% Sauvignon Blanc

VINEYARDS

45% Vogelzang
33% Grassini Family
14% Grimm's Bluff
8% Two Wolves

CLONES

1 (87%) and Musque (13%)

YIELD

1.47-3.66 tons per acre, Average 2.33

HARVEST DATES

12 distinct picks, August 18 - September 15

APELLATION

Happy Canyon of Santa Barbara

FERMENTATION

90% Neutral French Oak
10% Stainless Steel

AGING

8 months on the lees, no stirring
Malolactic Fermentation Blocked

BOTTLED

April 27, 2023

ALCOHOL: 13.9%

CASES PRODUCED: 600

SUGGESTED RETAIL: \$40

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 the same long time (10+ years) vineyard teams allow precision farming to our specifications for yield, canopy management and irrigation at these great sites:

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

GRASSINI FAMILY - Planted 2002. Silty clay loam with serpentinite. Specialized pruning and leafing. Low yields. Extraordinarily complex wines with honeydew, kiwi, and seashells.

GRIMM'S BLUFF - Planted 2012 (Biodynamic). Shaly loam 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. Shaley loam with significant serpentinite. Taut with grapefruit, minerals, herbs.

THE VINTAGE

2022 was another generally cool year that was upended by a late season heatwave, much like 2020. Winter began with a series of December storms and excellent early rainfall. Unfortunately, there was no rain after January, leaving soils dry by early Spring, which was cool and very windy. Budbreak was early but yields were on the low side due to shatter and drought. Spring and early summer were cool with only a few days of (mid 90's) warmth, allowing measured ripening. August, however, turned hot and the low yields of Sauvignon Blanc ripened quickly. We harvested the large majority of the grapes in mid-late August in the cool early morning hours. Acidities remained solid from the generally cool year. Quality was excellent.

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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