

Dragonette

SAUVIGNON BLANC

A.V.A. Happy Canyon of Santa Barbara

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.



COUNTRY

USA

VARIETAL

100% SAUVIGNON BLANC

SOIL TYPE

Clay loam and serpentinite. Silty clay Shaly loam soils and river rock.

VINEYARD

45% Vogelzang Planted 1999 33% Grassini Family Planted 2002 14% Grimm's Bluff Planted 2012 8% Two Wolves Certified Organic

HARVEST

Manual harvest Hand-sort the clusters in the field.

VINIFICATION

8 months aging on the lees 90% Neutral French Oak 10% Stainless Steel No stirring Malolactic Fermentation Blocked 600 cases

TASTING NOTES

Explosive tropical aromas and flavors with solid minerality. Complex wines with honeydew, kiwi, and seashells, stone fruit and minerals great acidity. Taut with grapefruit and herbs.