

Dragonette

SEVEN

A.V.A. Santa Ynez Valley

We seek to identify exceptional vineyard sites and farming partners in order to source and grow the finest fruit in Santa Barbara. Vineyard blocks are individually managed for appropriate canopy, proper yield, and ideal pick date. We then shepherd this fruit into wine with our own hands. The goal is wines of complexity, balance, and textual purity that are true to both vintage and place.

Santa Ynez Valley with its unique East-West orientation funnels cool winds and fog from the Pacific, giving a long growing season and world class Syrahs of personality and distinction. "Seven" is blended from several exceptional sites in SYV sub-appellations Ballard Canyon and Sta Rita Hills.



COUNTRY

USA

VARIETAL

95% Syrah 5% Grenache

SOIL TYPE

Rolling hills of clay loam, limestone Thin sandy soils on gentle slopes Sandy loam soils,

VINEYARD

37% Stolpman 29% Kimsey 26% Spear 8% Larner

HARVEST

Manual harvest Sorting in the field

VINIFICATION

1.5-ton, open top fermenters
Native yeasts
7 months aging on lees
French oak vessels (228, 400 & 500L)
Blended & 10 months aging barrel
550 cases

TASTING NOTES

Dark red fruits, with dried and fresh meat notes and great minerals. Rich flavors of blueberries and blackberries seasoned with spices, herbs and white pepper.