

# Dragonette

2020 Syrah Seven Sta Ynez Valley  
California, United States



Type:	Red Still Wine
Ingredients:	95% Syrah, 5% Grenache
Region:	California, Santa Barbara County
Farming Methods:	Hand harvested
Total Production:	550 cases
Soil:	Sandy loam
Climate:	In a year marked by a cold winter, cool spring, and classic Santa Ynez summer weather, four major heat events interspersed with cooling periods allowed for ideal Syrah harvesting conditions between mid-September and early October, despite initial above-average yields and delayed budbreak.
Fermentation:	1.5-ton, open-top fermenters. 100% destemmed, native yeasts
Winemaker:	Brandon Sparks-Gillis
Elevage:	17 months in French oak (5% new). Mix of 500L, 400L, 228 barrels

ABV	14.30%	Sizes	750ml
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Vegan

## ABOUT THIS BOTTLE

Dragonette Cellars specializes in producing a variety of wines, including Pinot Noir, Chardonnay, and Sauvignon Blanc, each showcasing the distinct characteristics of the grapes sourced from local vineyards. The winery prides itself on sustainable practices and minimal intervention winemaking, allowing the natural flavors of the grapes to shine through. The 2020 Seven Syrah presents a complex and captivating flavor profile. It offers dark red fruit notes complemented by both dried and fresh beef jerky aromas. The palate experiences concentrated blue and black fruits, balanced with seasoned spice and a distinctive white pepper finish.