

# DRAGONETTE CELLARS



## DRAGONETTE CELLARS 2008 PINOT NOIR, CARGASACCHI-JALAMA

### VINEYARD SOURCE:

100% CARGASACCHI-JALAMA

THIS IS THE CLOSEST VINEYARD TO THE COAST IN ALL OF SANTA BARBARA COUNTY

CLONES: 114 AND 115

AVERAGE YIELD: 1.24 TPA

### VINEYARD AND WINEMAKING NOTES:

IN 2008 WE WORKED WITH TWO BLOCKS AT THE ULTRA COOL-CLIMATE CARGASACCHI-JALAMA VINEYARD. LOCATED SOUTHWEST OF THE STA. RITA HILLS, NEAR THE FAMED JALAMA BEACH, CARGASACCHI-JALAMA IS THE CLOSEST VINEYARD TO THE NEARBY PACIFIC OCEAN IN ALL OF SANTA BARBARA COUNTY. THIS EXTREME COASTAL PROXIMITY ALLOWS FOR SLOW, EVEN RIPENING OVER AN EXTENDED SEASON. THE VINEYARD IS FARMED BY EXPERT VITICULTURISTS PETER AND MARK CARGASACCHI.

OUR BLOCKS INCLUDED SECTIONS OF CLONES 114 AND 115, FROM PARTICULARLY LOW YIELDING VINES. PLANTED IN THIS REMOTE COASTAL REGION, THESE CLONES EXPRESS A DISTINCT SPICY EARTHINESS THAT WE HAVE COME TO LOVE.

THE GRAPES FOR OUR 2008 PINOT NOIR WERE HAND HARVESTED IN THE COOL EARLY MORNING HOURS IN EARLY OCTOBER. IMMEDIATELY FOLLOWING HARVEST, WE WERE AT THE WINERY CLUSTER SORTING AND THEN GENTLY DESTEMMING WITHOUT CRUSHING.

WE METICULOUSLY SORTED THE WHOLE BERRIES BEFORE TRANSFERRING THEM INTO SMALL (1.4 TON) OPEN TOP FERMENTERS FOR COLD SOAKING OF 4 TO 7 DAYS. WE THEN FERMENTED EACH VINEYARD BLOCK SEPARATELY OVER A 14 TO 25 DAY PERIOD, PUNCHING DOWN TWICE DAILY. AT DRYNESS, WE DRAINED THE FREE RUN JUICE DIRECTLY TO NEUTRAL FRENCH OAK BARRELS BY GRAVITY AND GENTLY PRESSED THE REMAINING BERRIES IN A SMALL BASKET PRESS. THE WINE AGED ON ITS LEES FOR 18 MONTHS AND WAS BOTTLED UNFINED AND UNFILTERED.

**RELEASE DATE:** MAY 2010

**ALCOHOL:** 13.3%

**CASES PRODUCED:** 100

**SUGGESTED RETAIL PRICE:** \$38.00