

DRAGONETTE CELLARS



2010 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

CARGASACCHI, SRH - 50%
FIDDESTIX - 25%
LA ENCANTADA - 25%

CLONES

115, 667

YIELDS

.67 TO 2.3 TPA (AVERAGE 1.5 TPA)

HARVEST DATES

OCTOBER 4 - 7

APPELLATION

STA. RITA HILLS

FERMENTATION

4 TO 7 DAY COLD SOAK
NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 50% NEW

AGING

16 MONTHS ON THE LEES

BOTTLED

JANUARY 12, 2012
UNFINED AND UNFILTERED

ALCOHOL: 14.4%

CASES PRODUCED: 100

SUGGESTED RETAIL: \$75

PHILOSOPHY:

THE DELICATE AND EXPRESSIVE PINOT NOIR REQUIRES METICULOUS WORK IN THE VINEYARD AND CELLAR IN ORDER TO REACH ITS POTENTIAL. TO THAT END, WE ARE PERSONALLY INVOLVED THROUGHOUT THE GROWING SEASON IN CANOPY MANAGEMENT, IRRIGATION AND YIELD CONTROL. WE CHOOSE HARVEST DATES BY FLAVOR, TASTING FOR SUGAR, ACID AND PHENOLIC RIPENESS. ONCE THE GRAPES ARE IN, THEY ARE GENTLY HANDLED, THE WINES RARELY MOVED, AND BARRELS ARE CONSTANTLY TOPPED. THE EXTRA LABOR IS REWARDED IN WINES OF TEXTURAL PURITY, DEPTH AND COMPLEXITY.

THE VINEYARDS:

CARGASACCHI STA. RITA HILLS (SRH) IS A SMALL, CAREFULLY TENDED VINEYARD ON THE REMOTE, COOL, FAR WESTERN EDGE OF THE STA RITA HILLS APPELLATION, YIELDING REMARKABLE DARK, INTENSE AND SERIOUS FRUIT. OUR BLOCK OF CLONE 115 FRUIT AT THE RENOWNED FIDDESTIX VINEYARD IS EXPERTLY MANAGED FOR CONSISTENCY AND QUALITY AND PROVIDES SIGNATURE DEEPLY FLAVORED WINES, SHOWING HIGHER PITCHED AND SILKY TEXTURED SPICY RED FRUIT. OUR ULTRA LOW YIELDING BLOCK OF 667 AT LA ENCANTADA IS CLASSIC STA RITA HILLS, DEEPLY CONCENTRATED DARK CHERRY, WITH LOADS OF EXTRACT AND TANNIC STRUCTURE, PERFECT FOR AGING IN A SINGLE NEW FRANCOIS FRÈRES BARREL.

THE VINTAGE:

2010 WAS A HISTORICALLY COLD YEAR. AFTER A FAIRLY HEALTHY CROP SET, WE HAD AN EXTRAORDINARILY COOL SPRING AND SUMMER, WITH MID-SUMMER HIGHS OFTEN IN THE 60'S. THE LACK OF HEAT REQUIRED CAREFUL CANOPY AND CROP MANAGEMENT, AS ONLY BLOCKS WITH BALANCED AMOUNTS OF FRUIT COULD SUFFICIENTLY RIPEN, AND OPEN CANOPIES WERE REQUIRED TO MAXIMIZE WHAT LITTLE HEAT WAS AVAILABLE. THEN IN SEPTEMBER A HEAT WAVE STRESSED THE VINES AND CAUSED DEHYDRATION, PATIENCE (AND A LITTLE RAIN) WAS REQUIRED TO ALLOW THE GRAPES TO RECOVER FROM THE HEAT STRESS. AT HARVEST, INDIVIDUAL BLOCKS HAD TO BE CONSTANTLY MONITORED FOR RIPENESS WHILE CANOPIES WERE STILL ACTIVE AND WHILE SUFFICIENT ACIDITY REMAINED. HARVEST TOOK PLACE IN EARLY OCTOBER.

OUR WINEMAKING:

WE SCHEDULE ALL PICKS FOR EARLY MORNING (OR NIGHT) HARVEST, AND WE PERSONALLY HAND SORT CLUSTERS IN THE FIELD. WITHIN HOURS THE GRAPES ARE DESTEMMED (WITHOUT CRUSHING) INTO 1.5 TON OPEN TOP FERMENTERS. WE COLD SOAK THE GRAPES FOR 4 TO 7 DAYS BEFORE PERMITTING FERMENTATION TO COMMENCE WITH NATIVE YEASTS (SOMETIMES ASSISTED WITH COMMERCIAL YEASTS) AND TEMPERATURE CONTROL. AT DRYNESS, FREE RUN JUICE IS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES GENTLY PRESSED SEPARATELY. THE WINE WAS AGED 16 MONTHS WITHOUT RACKING. AFTER PAINSTAKING BLENDING TRIALS, WE SELECTED THESE FOUR FREE RUN BARRELS AS OUR SIGNATURE WINE FOR 2010, A RESERVE WINE OF THE DEEPEST CONCENTRATION, COMPLEXITY AND AGEWORTHINESS.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

PO Box 1932 • SANTA YNEZ • CA • 93460 • 805.737.0200 • 805.558.3215(FAX)
EMAIL: INFO@DRAGONETTECELLARS.COM WEB: DRAGONETTECELLARS.COM