

DRAGONETTE



2014 PINOT NOIR, RADIAN VINEYARD, STA. RITA HILLS



100% PINOT NOIR

CLONES

114, 115 & 667

YIELD (TONS PER ACRE)

.94 to 2.86 TPA

HARVEST DATES

August 14 to September 6

APELLATION

Sta. Rita Hills

FERMENTATION

98% destemmed
2% Whole Cluster
4-5 day cold soak
Native and commercial yeasts

COOPERAGE

100% French Oak
25% New

AGING

15 months on the lees

BOTTLED

December 16, 2015 (Unfiltered)

ALCOHOL: 14.0%

CASES PRODUCED: 475

SUGGESTED RETAIL: \$60

PHILOSOPHY

We strive to create Pinot Noirs of textural purity, complexity and balance. Complexity and balance are achieved by meticulous attention to detail in the vineyard, where each vineyard block is managed for appropriate canopy and proper yields. Textural purity can only result where the delicate and ethereal Pinot Noir is very gently handled and manipulations in the cellar eschewed. Therefore we age our wines on their lees, without racking, with little movement and constant topping. Moreover, each wine is bottled only after sufficient time in barrel to permit ideal evolution.

We bottle single vineyard wines when wines from a particular vineyard express a unique character or sense of “place” and yet are complete wines of balance, harmony and interest.

THE VINEYARD

Radian vineyard is located at the far western edge of the Sta. Rita Hills on dramatically steep slopes with large amounts of diatomaceous earth in the soil. This extreme site is regularly buffeted by high winds, cooling the vineyard and robbing it of moisture. The vines here struggle to set fruit, and only a tiny crop of small clusters are able to ripen. The resulting wines are lean and intense, with a fascinating mineral streak and a remarkable depth of flavor even at low alcohol levels.

THE VINTAGE

The 2014 vintage was defined by almost no rainfall and a historically early budbreak. The vintage saw sustained periods of warm to hot weather, however, we had no dangerous heat spikes. The lack of rainfall resulted in some soil toxicity, requiring extra irrigation, and this led to solid (often surprisingly so) yields. However, the warmth of the season allowed the plants to ripen sufficiently. Acid levels were moderate. With no real cool down, the harvest was as early as any in recent memory, starting in early to mid-August for some varieties. The wines had plenty of phenolics, however, and are already delightful even at an early age.

OUR WINEMAKING

We schedule all picks for early morning (or night) harvest, and we personally hand sort clusters in the field. We process the fruit within hours, destemming whole berry, without crushing. 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 new and used French oak barrels and the remaining berries gently pressed separately. The wines are aged on their lees, without racking, before rigorous selection and blending, then bottling without filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis