

DRAGONETTE



2015 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% Pinot Noir

APPELLATION

Sta. Rita Hills

CLONES

4, 113, 115, 667, 777

HARVEST DATES

August 14-26

FERMENTATION

1.4 Ton open top fermenters

11% whole cluster

4-7 day cold soak

Native yeasts

COOPERAGE

100% French oak, 21% new

AGING

20 months on the lees

BOTTLING

May 2, 2017 (unfiltered)

ALCOHOL: 14.4%

CASES PRODUCED: 330

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 without manipulation. We age our wines on their lees, without racking, with little movement and constant topping. 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

The renowned Fiddlestix lies in the heart of the cool, foggy, windy Sta. Rita Hills appellation, which enjoys an extraordinarily long and measured growing season. Its well-drained soils include a wide array of sandy and clay loam, Monterey shale, and botella with some chert. We obtain fruit from five separate blocks in precise locations in the vineyard and individually monitor and harvest each block separately and then ferment the grapes using varying amounts of whole clusters depending upon fruit and stem condition. Wines are incredibly expressive, with high toned fruit, plenty of spices and good underlying structure.

THE VINTAGE

2015 was the last year of a record breaking 3-4 year period of extreme drought. Partially as a result, the vines broke bud in very early March under warm conditions which lasted into April. However, a very cool and windy May resulted in very poor set; with crop levels reduced significantly. What little fruit was on the vine received all the plants' energy through very warm to hot temperatures in June, July and right up until harvest, which commenced as early as the very beginning of August. Harvest was conducted under somewhat rapid (and thus tricky) conditions, but the fruit that was picked was of truly outstanding quality; with incredible depth and concentration. The wines will be impressive in their youth but should age well on the strength of the great underlying material.

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; some is fully destemmed without crushing, some is fermented with a percentage of whole clusters. We cold soak the grapes for 4 to 7 days before permitting fermentation to commence with native yeasts, and using a mixture of pigeage, pumpovers and gentle punchdowns for extraction. At dryness, we drain the free run juice to barrel and gently press the remaining barrels separately. This wine was aged on its lees for 20 months before rigorous selection, blending and bottling without filtration.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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