

DRAGONETTE



2017 PINOT NOIR, RADIAN VINEYARD, STA. RITA HILLS



100% PINOT NOIR

CLONES

114, 115, 667, 777

YIELD (TONS PER ACRE)

.33 to 1.27 TPA

Average .95

APPELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters

97% Destemmed / 3% whole cluster

2-3 day cold soak

Native yeasts

Native MLF

COOPERAGE

100% French Oak (38% new)

AGING

18 months on the lees

BOTTLED

March 19, 2019

ALCOHOL: 13.9%

CASES PRODUCED: 300

SUGGESTED RETAIL: \$75

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. Radian is extreme, regularly blanketed by fog and buffeted by high winds. The vines here struggle to set fruit, and the resulting yields are extremely low, but the grapes highly concentrated. 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

2017 saw the first significant winter rains in some time, with extreme deluges in January and February. Despite the rain, vigor was normal due to a cool spring. Poor weather at set lead to a smaller than average crop. Summer was warm, even hot at times, but in most evenings, the cool down allowed grapes to retain acidity. August days were relatively even, but a massive Labor Day heatwave saw temperatures soar to 110+ for several days in early September. We managed to pick around the heat, allowing the plants to rebalance themselves. Yields were historically low.

OUR WINEMAKING

We harvest each individual lot in the cold early morning hours with rigorous hand sorting for quality. 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 2 to 3 days, then ferment the juice with native yeasts, using a mixture of pumpovers and punchdowns for extraction. At dryness, free run juice is drained to barrel, and the berries gently pressed separately. The wine is aged on its lees for 18 months before selection and blending. Bottled without fining or filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis