

# DRAGONETTE CELLARS



## DRAGONETTE CELLARS 2008 PINOT NOIR, FIDDLESTIX VINEYARD STA. RITA HILLS

### VINEYARD SOURCE:

100% FIDDLESTIX VINEYARD STA. RITA HILLS  
CLONES: 113 AND 777  
AVERAGE YIELD: 2.34 TPA

### VINEYARD AND WINEMAKING NOTES:

IN 2008 WE WORKED WITH TWO BLOCKS AT THE FAMED FIDDLESTIX VINEYARD. LOCATED ON THE COOL WESTERN MARGIN OF THE STA. RITA HILLS, FIDDLESTIX IS IDEALLY SITUATED TO BENEFIT FROM THE COOLING INFLUENCE OF WIND AND FOG THAT BLOWS IN FROM THE NEARBY PACIFIC OCEAN.

OUR BLOCKS CONSISTED OF CLONES 113 AND 777, WHICH WE FIND TO BE ESPECIALLY COMPLEMENTARY FROM THIS VINEYARD. THE 113 PROVIDES A NICE BRIGHT CHERRY TONE AND SPICY AROMATIC LIFT, WHILE THE 777 FORMS THE BACKBONE OF THE WINE AND PROVIDES GREAT STRUCTURE.

THE GRAPES FOR OUR 2008 PINOT NOIR WERE HAND HARVESTED IN THE COOL EARLY MORNING HOURS OVER SEVERAL DAYS IN LATE SEPTEMBER. WE WERE PLEASED WITH THE CROP FROM THESE ESTEEMED VINEYARDS, AS THE GRAPES WERE REMARKABLY CLEAN AND EVENLY RIPENED. 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. DUE TO THE FLAVOR CHARACTER AND LIGNIFICATIONS OF THE STEMS, WE INCLUDED 10% WHOLE CLUSTERS IN THE FERMENTERS. 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 BARREL BY GRAVITY AND GENTLY PRESSED THE REMAINING BERRIES IN A SMALL BASKET PRESS. THE WINE AGED ON ITS LEES FOR 18 MONTHS IN FRENCH OAK (37% NEW, ASSORTED COOPERS) AND WAS BOTTLED UNFINED AND UNFILTERED.

**RELEASE DATE:** MAY 2010

**WHOLE CLUSTER:** 10%

**ALCOHOL:** 14.2%

**CASES PRODUCED:** 200

**SUGGESTED RETAIL PRICE:** \$45.00