

DRAGONETTE CELLARS



2009 PINOT NOIR, PRESIDIO VINEYARD, SANTA BARBARA COUNTY



100% PINOT NOIR

VINEYARDS:

PRESIDIO - 100%

CLONES:

115

YIELD (TONS PER ACRE):

2.18

HARVEST DATE:

SEPTEMBER 12TH

APPELLATION:

SANTA BARBARA COUNTY

FERMENTATION:

1.5 TON OPEN TOP FERMENTERS

5 DAY COLD SOAK

NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 66% NEW

AGING:

18 MONTHS ON THE LEES

BOTTLED:

APRIL 14, 2011

ALCOHOL: 14.6%

CASES PRODUCED: 75

SUGGESTED RETAIL: \$48

PHILOSOPHY:

WE BELIEVE THAT PINOT NOIR, PERHAPS MORE THAN ANY OTHER WINE, REQUIRES METICULOUS WORK IN THE VINEYARD AND MINIMAL HANDLING IN THE CELLAR; WINEMAKING MANIPULATION WILL BE EVIDENT IN THE FINISHED WINE. THUS, WE FEEL IT CRUCIAL TO BE PERSONALLY INVOLVED IN THE VINEYARDS THROUGHOUT THE SEASON, FROM MANAGING THE CANOPY, DROPPING EXCESS AND/OR UNEVEN FRUIT, AND TASTING FOR BOTH SUGAR AND ACID CONTENT AND PHENOLIC RIPENESS PRIOR TO HARVEST. ONCE THE GRAPES ARE IN, THEY NEED TO BE GENTLY HANDLED AND CAREFULLY WATCHED TO ENSURE THEIR POTENTIAL IS REALIZED.

THE VINEYARD:

PRESIDIO IS AN ULTRA-LOW YIELDING, BIODYNAMICALLY FARMED VINEYARD LOCATED ON THE COOL, FAR-WESTERN EDGE OF SANTA BARBARA COUNTY. IN THIS CLIMATE, DOMINATED BY OCEAN FOG AND WIND, THE VINEYARD'S SANDY SOILS YIELD TINY CLUSTERS OF GRAPES WITH GREAT INTENSITY AND ENERGETICALLY SPICY AROMATICS. DUE TO ITS LOW YIELDS AND DIRECT SOUTH FACING ASPECT, PRESIDIO IS ALWAYS ONE OF THE EARLIEST VINEYARDS TO RIPEN.

THE VINTAGE:

2009 WAS A CLASSIC COOL-CLIMATE YEAR, UNTIL A DRAMATIC LATE AUGUST HEAT WAVE ARRIVED, DRIVING UP SUGARS AND CAUSING SUNBURN IN OVER-EXPOSED BLOCKS. CAREFUL CANOPY MANAGEMENT AND PROPER YIELDS WERE CRUCIAL; OVER EXPOSED FRUIT WAS TORCHED, WHILE OVER CROPPED FRUIT LACKED SUFFICIENT PHENOLIC RIPENESS TO BE HARVESTED WHEN SUGAR LEVELS WERE WITHIN A REASONABLE RANGE. AFTER THE HEAT WAVE (AND A SMALL RAINSTORM), NORMAL HARVEST CONDITIONS RETURNED, PERMITTING WELL-TENDED FRUIT TO MARCH SLOWLY TOWARD OPTIMUM RIPENESS (WITH SUFFICIENT ACIDITY).

OUR WINEMAKING:

THE GRAPES FOR THIS WINE WERE HARVESTED IN THE EARLY MORNING HOURS, AND WE PERSONALLY (AND TIRELESSLY) HAND-SORTED THE CLUSTERS TO REMOVE UNRIPE OR DAMAGED CLUSTERS AND LEAVES. THE GRAPES WERE DELIVERED TO THE WINERY AND IMMEDIATELY DESTEMMED (WITHOUT CRUSHING) AND PLACED DIRECTLY INTO 1.5 TON OPEN TOP FERMENTERS. WE COLD SOAKED THE GRAPES FOR 5 DAYS BEFORE PERMITTING FERMENTATION TO COMMENCE WITH NATIVE YEASTS (LATER ASSISTED WITH COMMERCIAL YEASTS) AND TEMPERATURE CONTROL. FERMENTATION LASTED 14 DAYS. AT DRYNESS, THE FREE RUN JUICE WAS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES WERE PRESSED IN A SMALL BASKET PRESS AND BARRELED SEPARATELY. THE WINE WAS AGED IN FRENCH OAK BARRELS, 66% NEW, FOR 18 MONTHS WITHOUT RACKING AND WAS BOTTLED UNFINED AND UNFILTERED.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS