

# DRAGONETTE CELLARS



## 2010 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



**100% PINOT NOIR**

### VINEYARD

FIDDLESTIX - 100%

### CLONES

113& 115

### YIELD (TONS PER ACRE)

113 - 2.1

115 - 2.2

### HARVEST DATE

OCTOBER 7

### APPELLATION

STA. RITA HILLS

### FERMENTATION

1.5 TON OPEN TOP FERMENTERS

17% WHOLE CLUSTERS

4 DAY COLD SOAK

NATIVE AND COMMERCIAL YEASTS

### COOPERAGE

100% FRENCH OAK, 33% NEW

### AGING

16 MONTHS ON THE LEES

### BOTTLED

JANUARY 12, 2012

UNFINED AND UNFILTERED

**ALCOHOL:** 14.3%

**CASES PRODUCED:** 150

**SUGGESTED RETAIL:** \$54

### PHILOSOPHY:

THE DELICATE AND EXPRESSIVE PINOT NOIR REQUIRES METICULOUS WORK IN THE VINEYARD AND CELLAR IN ORDER TO REACH ITS POTENTIAL. TO THAT END, WE ARE PERSONALLY INVOLVED THROUGHOUT THE GROWING SEASON IN CANOPY MANAGEMENT, IRRIGATION AND YIELD CONTROL. WE CHOOSE HARVEST DATES BY FLAVOR, TASTING FOR SUGAR, ACID AND PHENOLIC RIPENESS. ONCE THE GRAPES ARE IN, THEY ARE GENTLY HANDLED, THE WINES RARELY MOVED, AND BARRELS ARE CONSTANTLY TOPPED. THE EXTRA LABOR IS REWARDED IN WINES OF TEXTURAL PURITY, DEPTH AND COMPLEXITY.

### THE VINEYARD:

FIDDLESTIX IS A RENOWNED VINEYARD AT THE WESTERN EDGE OF THE STA. RITA HILLS APPELLATION, EXPERTLY FARMED BY KATHY JOSEPH AND COASTAL VINEYARD CARE. THE EARLY MORNING FOG AND COOL AFTERNOON BREEZES PROVIDE THE PERFECT CLIMATE FOR RIPENING THE FICKLE PINOT NOIR. FOR SEVERAL YEARS NOW, WE HAVE SELECTED TWO BLOCKS WHICH HAVE BEEN CONSISTENTLY LOW-YIELDING AND WHICH HAVE PRODUCED REMARKABLY EXPRESSIVE GRAPES. THE 113 GIVES PRETTY, SPICY WINES BURSTING WITH RED FRUITS, ESPECIALLY RASPBERRY. THE 115 PRODUCES LARGER-BODIED, MORE STRUCTURED DARK CHERRY FRUITED WINES.

### THE VINTAGE:

2010 WAS A HISTORICALLY COLD YEAR. AFTER A FAIRLY HEALTHY CROP SET, WE HAD AN EXTRAORDINARILY COOL SPRING AND SUMMER, WITH MID-SUMMER HIGHS OFTEN IN THE 60'S. THE LACK OF HEAT REQUIRED CAREFUL CANOPY AND CROP MANAGEMENT, AS ONLY BLOCKS WITH BALANCED AMOUNTS OF FRUIT COULD SUFFICIENTLY RIPEN, AND OPEN CANOPIES WERE REQUIRED TO MAXIMIZE WHAT LITTLE HEAT WAS AVAILABLE. THEN IN SEPTEMBER A HEAT WAVE STRESSED THE VINES AND CAUSED DEHYDRATION, PATIENCE (AND A LITTLE RAIN) WAS REQUIRED TO ALLOW THE GRAPES TO RECOVER FROM THE HEAT STRESS. AT HARVEST, INDIVIDUAL BLOCKS HAD TO BE CONSTANTLY MONITORED FOR RIPENESS WHILE CANOPIES WERE STILL ACTIVE AND WHILE SUFFICIENT ACIDITY REMAINED. THE VINTAGE ULTIMATELY PRODUCED WINES OF EXUBERANT FRUIT FLAVORS, IN A FORWARD, YET BALANCED STYLE.

### OUR WINEMAKING:

WE SCHEDULE ALL PICKS FOR EARLY MORNING (OR NIGHT) HARVEST, AND WE PERSONALLY HAND SORT CLUSTERS IN THE FIELD. IN 2010, THE GRAPES WERE PROCESSED WITHIN TWO HOURS OF HARVEST AS FOLLOWS: 83% OF THE FRUIT WAS DESTEMMED WITHOUT CRUSHING AND 17% OF THE FRUIT REMAINED WHOLE CLUSTER. WE COLD SOAKED 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 WAS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES GENTLY PRESSED SEPARATELY. THE WINE WAS AGED IN FRENCH OAK BARRELS, 33% NEW, FOR 16 MONTHS WITHOUT RACKING AND WAS BOTTLED UNFINED AND UNFILTERED.

### PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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