

DRAGONETTE CELLARS



2010 PINOT NOIR, PRESIDIO VINEYARD, SANTA BARBARA COUNTY



VINEYARD:

PRESIDIO - 100%

CLONES:

115

YIELD (TONS PER ACRE):

0.6 TPA

HARVEST DATE:

SEPTEMBER 17

APPELLATION:

SANTA BARBARA COUNTY

FERMENTATION:

1.5 TON OPEN TOP FERMENTERS

5 DAY COLD SOAK

NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 50% NEW

AGING:

11 MONTHS ON THE LEES

BOTTLED:

AUGUST 27, 2011

ALCOHOL: 14.3%

CASES PRODUCED: 50

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:

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:

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, 50% NEW, WITHOUT RACKING, AND WAS BOTTLED UNFINED AND UNFILTERED.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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