

DRAGONETTE CELLARS



2010 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

JOHN SEBASTIANO-65%
CARGASACCHI-JALAMA, 14%
CARGASACCHI -SRH - 12%
FIDDLESTIX - 3%
LA ENCANTADA - 3%
ZOTOVICH - 3%

CLONES

4, 113, 114, 115, 667, AND 828

YIELDS

.4 TO 2.3 TPA (AVERAGE 1.6 TPA)

HARVEST DATES

SEPT 17TH TO OCTOBER 7TH

APPELLATION

STA. RITA HILLS

FERMENTATION

4 TO 7 DAY COLD SOAK, NATIVE AND
COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 25% NEW

AGING

16 MONTHS ON THE LEES

BOTTLED

JANUARY 12, 2012

UNFINED AND UNFILTERED

ALCOHOL: 14.5%

CASES PRODUCED: 300

SUGGESTED RETAIL: \$42

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 VINEYARDS:

JOHN SEBASTIANO IS A DRAMATIC, STEEPLY SLOPED, WINDSWEPT VINEYARD WITH SEVERAL DISTINCT BLOCKS (CLONES 4, 828 AND 777). CARGASACCHI-JALAMA IS LOCATED IN THE FOGGY, WINDSWEPT, LOW-LYING HILLS NEAR THE SURGING PACIFIC OCEAN WHERE LOW YIELDS AND INTENSE BURGUNDIAN CHARACTER ARE THE NORM. CARGASACCHI SRH IS ON THE FAR WESTERN EDGE OF THE APPELLATION, YIELDING INCREDIBLY DARK, INTENSE FRUIT. THE FAMED FIDDLESTIX VINEYARD PROVIDES ELEGANCE AND SPICE FROM CLONE 113 FRUIT. OUR ULTRA LOW YIELDING BLOCK OF 667 AT LA ENCANTADA IS CLASSIC STA. RITA HILLS; DARK CHERRY AND STRUCTURE. ZOTOVICH VINEYARD, ON ALMOST PURE SAND, GROWS TINY BERRIES OF DISTINCTION.

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. WITHIN HOURS THE GRAPES ARE DESTEMMED (WITHOUT CRUSHING) INTO 1.5 TON OPEN TOP FERMENTERS. WE COLD SOAK 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 IS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES GENTLY PRESSED SEPARATELY. PAINSTAKING BLENDING EMPHASIZES COMPLEXITY AND BALANCE.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS