

# DRAGONETTE CELLARS



## 2011 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



### 100% PINOT NOIR

### VINEYARDS & CLONES

CARGASACCHI, SRH (115) - 40%  
FIDDLESTIX (115) - 20%  
LA ENCANTADA (667) - 20%  
JOHN SEBASTIANO (4) 20%

### YIELDS

.8 TO 1.59 TPA (AVERAGE 1.1 TPA)

### HARVEST DATES

SEPTEMBER 14, OCTOBER 11 & 14

### APPELLATION

STA. RITA HILLS

### FERMENTATION

4 TO 7 DAY COLD SOAK  
APPROX. 10% WHOLE CLUSTERS  
NATIVE AND COMMERCIAL YEASTS

### COOPERAGE

100% FRENCH OAK (80% NEW)  
COOPERS: FRANCOIS FRERES, CADUS &  
SEGUIN MOREAU

### AGING

18 MONTHS ON THE LEES

### BOTTLED

MARCH 6, 2013  
UNFINED & UNFILTERED

**ALCOHOL:** 14.3%

**CASES PRODUCED:** 125

**SUGGESTED RETAIL:** \$75

### PHILOSOPHY

WE STRIVE TO CREATE PINOT NOIRS OF TEXTURAL PURITY, COMPLEXITY AND BALANCE. COMPLEXITY AND BALANCE ARE ACHIEVED BY METICULOUS ATTENTION TO DETAIL IN THE VINEYARD, WHERE EACH VINEYARD BLOCK IS MANAGED FOR APPROPRIATE CANOPY AND PROPER YIELDS. TEXTURAL PURITY CAN ONLY RESULT WHERE THE DELICATE AND ETHEREAL PINOT NOIR IS VERY GENTLY HANDED WITHOUT MANIPULATION. THEREFORE WE AGE OUR WINES ON THEIR LEES, WITHOUT RACKING, WITH LITTLE MOVEMENT AND CONSTANT TOPPING. MOREOVER, EACH WINE IS BOTTLED ONLY AFTER SUFFICIENT TIME IN BARREL TO PERMIT IDEAL EVOLUTION.

THIS RESERVE LEVEL WINE IS A BLEND OF OUR FAVORITE BARRELS, EACH SELECTED FOR ITS OUTSTANDING DEPTH, CONCENTRATION AND COMPLEXITY, IN ADDITION TO ITS ENGAGING PERSONALITY.

### THE VINEYARDS

CARGASACCHI STA. RITA HILLS IS A SMALL, CAREFULLY TENDED VINEYARD ON THE REMOTE, COOL, FAR WESTERN EDGE OF STA. RITA HILLS AND YIELDS REMARKABLY DARK, INTENSE AND SERIOUS FRUIT. THE RENOWNED FIDDLESTIX PROVIDES HIGHER PITCHED AND SILKY TEXTURED SPICY RED FRUIT. LA ENCANTADA IS CLASSIC STA. RITA HILLS, DEEPLY CONCENTRATED DARK CHERRY, WITH LOADS OF EXTRACT AND TANNIC STRUCTURE. THE MODERATELY SLOPED POMMARD BLOCK AT JOHN SEBASTIANO PROVIDES PLUSH, JAMMY FRUITS, WITH IRON AND EARTH.

### THE VINTAGE:

2011 WAS A SECOND STRAIGHT HISTORICALLY COOL VINTAGE IN SANTA BARBARA COUNTY, REQUIRING CAREFUL CANOPY AND CROP MANAGEMENT AND PATIENCE AT HARVEST IN ORDER TO MAKE SUCCESSFUL WINES. ONLY VINEYARDS WITH REASONABLE CROP LEVELS COULD OBTAIN FULL RIPENESS WHILE RETAINING VALUABLE ACIDITY. PATIENCE WAS REQUIRED AT HARVEST AS THE GRAPES RIPENED SLOWLY, BUT FAIR WEATHER AND SUNSHINE IN SEPTEMBER AND OCTOBER HELPED PUSH THE FRUIT TO SOLID RIPENESS AT LOWER BRIX LEVELS. ULTIMATELY, WE WERE PLEASED WITH WINES, WHICH SHOW SOLID, VARIETAL FLAVORS, AROMATIC COMPLEXITY AND MINERALITY IN A MEDIUM BODIED FRAME, WITH ROUND AND RIPE TANNINS AND ACIDS.

### OUR WINEMAKING

WE HARVEST IN THE COLD EARLY MORNING HOURS WITH RIGOROUS HAND SORTING FOR QUALITY. WE PROCESS THE FRUIT WITHIN HOURS; SOME IS FULLY DESTEMMED WITHOUT CRUSHING, SOME IS FERMENTED WITH A PERCENTAGE OF WHOLE CLUSTERS. WE COLD SOAK THE GRAPES FOR 4 TO 7 DAYS BEFORE PERMITTING FERMENTATION TO COMMENCE WITH NATIVE YEASTS, AND USING A MIXTURE OF PIGEAGE, PUMPOVERS AND GENTLE PUNCHDOWNS FOR EXTRACTION. AT DRYNESS, FREE RUN JUICE IS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES GENTLY PRESSED SEPARATELY. THE WINE WAS AGED ON ITS LEES IN FRENCH OAK BARRELS, 80% NEW, FOR 18 MONTHS AND WAS BOTTLED UNFILTERED.

### PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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