

DRAGONETTE CELLARS



2011 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% PINOT NOIR

VINEYARD

FIDDLESTIX - 100%

CLONES

113, 115, 667, 777

YIELD (TONS PER ACRE)

113 - 1.54 667 - 2.4

115 - 1.59 777 - 2.5

HARVEST DATES

SEPTEMBER 23 & 30, OCTOBER 11

APPELLATION

STA. RITA HILLS

FERMENTATION

1.5 TON OPEN TOP FERMENTERS

APPROX 15% WHOLE CLUSTERS

4 DAY COLD SOAK

NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 25% NEW

AGING

18 MONTHS ON THE LEES

BOTTLING

MARCH 6, 2013

UNFINED, UNFILTERED

ALCOHOL: 14.2%

CASES PRODUCED: 300

SUGGESTED RETAIL: \$54

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.

WE BOTTLE SINGLE VINEYARD WINES WHEN WINES FROM A PARTICULAR VINEYARD EXPRESS A UNIQUE CHARACTER OR SENSE OF "PLACE" AND YET ARE COMPLETE WINES OF BALANCE, HARMONY AND INTEREST.

THE VINEYARD

FIDDLESTIX IS A RENOWNED VINEYARD AT THE COOL WESTERN EDGE OF THE STA. RITA HILLS APPELLATION. THE EARLY MORNING FOG AND COOL AFTERNOON BREEZES PROVIDE PINOT NOIR WITH A LONG, EVEN GROWING SEASON, WHICH ALLOWS FULL PHENOLIC MATURITY AT REASONABLE SUGAR LEVELS. IN 2011 WE OBTAINED FRUIT FROM FOUR SEPARATE BLOCKS (FOUR DIFFERENT CLONES) THROUGHOUT THE VINEYARD. EACH CLONE CONTRIBUTES UNIQUE CHARACTERISTICS, ADDING COMPLEXITY TO THE FINAL BLEND.

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. THE LACK OF DAYTIME HEAT MEANT 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.

WINEMAKING

WE SCHEDULE ALL PICKS FOR EARLY MORNING (OR NIGHT) HARVEST, AND WE PERSONALLY HAND SORT CLUSTERS IN THE FIELD. WE PROCESS THE FRUIT WITHIN HOURS; SOME IS FULLY DESTEMMED WITHOUT CRUSHING, SOME IS FERMENTED WITH A PERCENTAGE OF WHOLE CLUSTERS. WE COLD SOAKED 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 WAS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES GENTLY PRESSED SEPARATELY. THE WINE WAS AGED ON ITS LEES FOR 18 MONTHS IN FRENCH OAK BARRELS, 25% NEW, WITHOUT RACKING, BEFORE RIGOROUS SELECTION, BLENDING AND BOTTLING WITHOUT FINING OR FILTRATION.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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