

DRAGONETTE CELLARS



2011 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

HILLIARD BRUCE - 32%
JOHN SEBASTIANO - 20%
ZOTOVICH - 15%
PENCE - 12%
FIDDLESTIX - 9%
LA RINCONADA - 9%
RADIANT - 3%

CLONES

4, 113, 114, 115, 667, 828, 777, Mt
EDEN, CALERA

YIELDS

.5 TO 2.5 TPA (AVERAGE 1.4 TPA)

HARVEST DATES

SEPT 14TH TO OCTOBER 12TH

APPELLATION

STA. RITA HILLS

FERMENTATION

4 TO 7 DAY COLD SOAK, NATIVE AND
COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 23% NEW

AGING

15 MONTHS

BOTTLED

JANUARY 3, 2013

ALCOHOL: 14.2%

CASES PRODUCED: 725

SUGGESTED RETAIL: \$44

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 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 IN THE CELLAR, AND MANIPULATION SEVERELY LIMITED. 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 APPELLATION BLEND IS CRAFTED OF WINES FROM SEVERAL DISTINCTIVE BLOCKS AND VINEYARD SITES, EACH SELECTED FOR ITS ABILITY TO ADD UNIQUE BUT COMPLIMENTARY CHARACTERISTICS TO THE FINAL BLEND.

THE VINEYARDS

JOHN SEBASTIANO LIES ON STEEP, WINDSWEEP SLOPES, AND OUR SEVERAL DISTINCT BLOCKS (CLONES 4, 828 AND 777) YIELD INTENSE, FRUIT DOMINATED WINES. IMPECCABLY FARMED, HILLIARD BRUCE YIELDS PERFECT CLUSTERS GIVING CONCENTRATION AND DEPTH. ZOTOVICH, ON ALMOST PURE SAND, GROWS TINY BERRIES OF DISTINCTION AND CHARACTER. LA RINCONADA, PLANTED BY LOCAL PIONEER, RICHARD SANFORD, PROVIDES CLASSIC STA. RITA HILLS BLACK CHERRY FRUIT AND STRUCTURE. FIDDLESTIX VINEYARD PROVIDES RED FRUITED ELEGANCE AND SPICE. PENCE IS CAREFULLY FARMED AND YIELDS DISTINCTIVE RED FRUIT CHARACTER AND COLA.

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.

OUR 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 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. THE WINES ARE AGED ON THEIR LEES, WITHOUT RACKING. PAINSTAKING BLENDING EMPHASIZES COMPLEXITY AND BALANCE. BOTTLED UNFINED AND UNFILTERED.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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