

# DRAGONETTE CELLARS



## 2012 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



### 100% PINOT NOIR

#### VINEYARDS & CLONES

FIDDLESTIX (113, 115, 667) - 37%  
CARGASACCHI, SRH (115) - 25%  
JOHN SEBASTIANO (4) 25%  
LA ENCANTADA (667) - 13%

#### YIELDS

1.6 TO 3.9 TPA (AVERAGE 2.59)

#### HARVEST DATES

SEPTEMBER 14 TO OCTOBER 5

#### APPELLATION

STA. RITA HILLS

#### FERMENTATION

4 TO 7 DAY COLD SOAK  
5% WHOLE CLUSTER  
NATIVE AND COMMERCIAL YEASTS

#### COOPERAGE

100% FRENCH OAK (75% NEW)  
COOPERS: FRANCOIS FRERES, CADUS &  
SEGUIN MOREAU

#### AGING

17 MONTHS ON THE LEES

#### BOTTLED

FEBRUARY 26, 2014 (UNFILTERED)

ALCOHOL: 14.5%

CASES PRODUCED: 175

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

**FIDDLESTIX:** RENOWNED COOL CLIMATE SITE ON THIN, WELL-DRAINED SOILS, PROVIDING DEEP, HIGH PITCHED, SPICY, COMPLEX, RED FRUITED WINES.

**CARGASACCHI:** REMOTE, COOL SITE, FANATICALLY TENDED FOR QUALITY, YIELDS REMARKABLY DARK, INTENSE AND SERIOUS FRUIT.

**JOHN SEBASTIANO:** STEEP, WINDY, HILLSIDE SITE WITH SANDY LOAM SOILS; PROVIDES PLUSH, JAMMY FRUITS, WITH IRON AND EARTH.

**LA ENCANTADA:** MAGICAL SITE ON WEST EDGE OF STA. RITA HILLS WHICH YIELDS TEXTBOOK SRH WINES; DEEPLY CONCENTRATED DARK CHERRY FRUITS AND BAKING SPICES, WITH SOLID YET PLIANT TANNIC STRUCTURE.

#### THE VINTAGE:

2012 WAS AN EXCEPTIONAL VINTAGE, BOTH IN TERMS OF PRODUCTIVITY AND QUALITY. BUDBREAK WAS EARLY, BUT WE AVOIDED ANY SIGNIFICANT FROSTS. SET TOOK PLACE UNDER SUNNY SKIES WITHOUT EXCESSIVE WINDS. THE GROWING SEASON WAS LONG AND WARM, WITHOUT ANY SIGNIFICANT HEAT SPIKES. SEPTEMBER IN PARTICULAR WAS LOVELY, WITH LOTS OF SUNSHINE, BUT COLD NIGHTS HELPED MODERATE THE SUGAR DEVELOPMENT IN THE GRAPES, ALLOWING FOR LONG EVEN RIPENING AND RETENTION OF CRITICAL ACIDITY. HARVEST WEATHER WAS MILD AND SUNNY, AND WE WERE ABLE TO MONITOR EACH BLOCK AND PICK AT OPTIMUM RIPENESS.

#### 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 (75% NEW) FOR 17 MONTHS AND WAS BOTTLED UNFILTERED.

#### PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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