

DRAGONETTE CELLARS



2012 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% PINOT NOIR

VINEYARD

FIDDLESTIX - 100%

CLONES

113, 115, 667, 777

YIELD (TONS PER ACRE)

113 - 2.67 667 - 2.9

115 - 2.35 777 - 3.7

AVERAGE = 2.83

HARVEST DATES

SEPTEMBER 21 TO 27

APPELLATION

STA. RITA HILLS

FERMENTATION

1.5 TON OPEN TOP FERMENTERS

17% WHOLE CLUSTER

4-7 DAY COLD SOAK

NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 22% NEW

AGING

17 MONTHS ON THE LEES

BOTTLING

FEBRUARY 26, 2014 (UNFILTERED)

ALCOHOL: 14.5%

CASES PRODUCED: 400

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. WE OBTAIN FRUIT FROM FOUR SEPARATE BLOCKS (FOUR DIFFERENT CLONES) THROUGHOUT THE VINEYARD, AND EACH IS INDIVIDUALLY MONITORED, HARVESTED, FERMENTED, BARRELED, AND AGED. EACH CLONE CONTRIBUTES COMPLEXITY TO THE FINAL BLEND.

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.

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, AND USING A MIXTURE OF PIGEAGE, PUMPOVERS AND GENTLE PUNCHDOWNS FOR EXTRACTION. AT DRYNESS, WE DRAIN THE FREE RUN JUICE TO BARREL AND GENTLY PRESS THE REMAINING BARRELS SEPARATELY. THIS WINE WAS AGED ON ITS LEES FOR 17 MONTHS IN FRENCH OAK BARRELS, 22% NEW, WITHOUT RACKING, BEFORE RIGOROUS SELECTION, BLENDING AND BOTTLING WITHOUT FILTRATION.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

PO Box 1932 • SANTA YNEZ • CA • 93460 • 805.688.8440 • 805.558.3215(FAX)

EMAIL: INFO@DRAGONETTECELLARS.COM WEB: DRAGONETTECELLARS.COM