

DRAGONETTE CELLARS



2012 PINOT NOIR, RADIAN VINEYARD, STA. RITA HILLS



100% PINOT NOIR

VINEYARD

RADIAN - 100%

CLONES

114 & 667

YIELD (TONS PER ACRE)

114 - .57

667 - .88

HARVEST DATES

SEPTEMBER 24 AND OCTOBER 5

APPELLATION

STA. RITA HILLS

FERMENTATION

100% DESTEMMED

4 DAY COLD SOAK

NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK (22% NEW)

AGING

15 MONTHS ON THE LEES

BOTTLED

JANUARY 9, 2014 (UNFILTERED)

ALCOHOL: 14.1%

CASES PRODUCED: 200

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 AND MANIPULATIONS IN THE CELLAR ESCHEWED. 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

RADIAN VINEYARD IS LOCATED AT THE FAR WESTERN EDGE OF THE STA. RITA HILLS ON DRAMATICALLY STEEP SLOPES WITH LARGE AMOUNTS OF DIATOMACEOUS EARTH IN THE SOIL. THIS EXTREME SITE IS REGULARLY BUFFETED BY HIGH WINDS, COOLING THE VINEYARD AND ROBBING IT OF MOISTURE. THE VINES HERE STRUGGLE TO SET FRUIT, AND ONLY A TINY CROP OF SMALL CLUSTERS ARE ABLE TO RIPEN. THE RESULTING WINES ARE LEAN AND INTENSE, WITH A FASCINATING MINERAL STEAK AND A REMARKABLE DEPTH OF FLAVOR EVEN AT LOW ALCOHOL LEVELS.

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. WITH NO RAIN AT HARVEST TIME, WE WERE ABLE TO CONSTANTLY MONITOR THE INDIVIDUAL BLOCKS FOR FLAVOR AND BALANCE, AND THEN TO PICK AT OPTIMUM RIPENESS.

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, DESTEMMING WHOLE BERRY, WITHOUT CRUSHING. 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 NEW AND USED FRENCH OAK BARRELS AND THE REMAINING BERRIES GENTLY PRESSED SEPARATELY. THE WINES ARE AGED ON THEIR LEES, WITHOUT RACKING, BEFORE RIGOROUS SELECTION AND BLENDING, THEN BOTTLING WITHOUT FILTRATION.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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