

DRAGONETTE CELLARS



2013 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

VINEYARDS & CLONES

JOHN SEBASTIANO (4, 828) - 36%
FIDDESTIX (113, 667) - 18%
RADIANT (114, 667) - 18%
LA ENCANTADA (667) - 18%
BENTROCK (777) - 10%

YIELDS

1.8 TO 3.7 TPA (AVERAGE 2.48)

HARVEST DATES

SEPTEMBER 5 - 27

APPELLATION

STA. RITA HILLS

FERMENTATION

4 TO 7 DAY COLD SOAK
6% WHOLE CLUSTER
NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 64% NEW
COOPERS: FRANCOIS FRERES, CADUS &
SEGUIN MOREAU

AGING

20 MONTHS ON THE LEES

BOTTLED

MAY 21, 2015 (UNFILTERED)

ALCOHOL: 14.2%

CASES PRODUCED: 225

SUGGESTED RETAIL: \$85

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

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

FIDDESTIX: RENOWNED, SUSTAINABLE RANCH ON THIN, WELL-DRAINED SOILS, PROVIDING DEEP, HIGH PITCHED, SPICY, COMPLEX, RED FRUITED WINES.

RADIANT: WILD, DRAMATIC, AND WINDY; OUR BLOCKS ARE STEEP, NORTH-FACING; SOILS HIGH IN DIATOMACEOUS EARTH, EXTREMELY LOW YIELDING.

LA ENCANTADA: MAGICAL, ORGANIC RANCH ON SANDY-LOAM SOILS; YIELDS WINES WITH DARK CHERRY, BAKING SPICES, WOODSY NOTES, SOLID TANNINS.

BENTROCK: COOL, WINDY, NORTH FACING, THIN SANDY LOAM SOILS.

THE VINTAGE:

2013 WAS AN EXCELLENT VINTAGE IN SANTA BARBARA COUNTY. THE SEASON WAS DEFINED BY HISTORICALLY LOW RAINFALL, EARLY BUDBREAK, AND SUSTAINED PERIODS OF WARM TO HOT WEATHER (WITHOUT THE 100+ DEGREE SPIKES THAT CAN CAUSE EXTREME PLANT STRESS). VINES WERE ACTIVE THROUGHOUT THE SEASON, AND THE GRAPES HAD GOOD PHYSIOLOGICAL RIPENESS (SUGARS AND PHENOLICS). ACID AND TANNIN LEVELS WERE MODERATE, PROVIDING GOOD STRUCTURE. CONSISTENT DAYTIME WARM THIN AUGUST AND SEPTEMBER RESULTED IN AN EARLY HARVEST, WHICH WAS COMPLETED QUICKLY IN COOL, DRY, EARLY MORNING PICKS.

OUR WINEMAKING

WE HARVEST EACH INDIVIDUAL LOT 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 DIRECTLY TO BARREL. AGING IS ON THE LEES, WITHOUT RACKING.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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