

DRAGONETTE CELLARS



2013 PINOT NOIR, RADIAN VINEYARD, STA. RITA HILLS



100% PINOT NOIR

CLONES

114 & 667

YIELD (TONS PER ACRE)

.94 to 1.59 TPA

HARVEST DATES

SEPTEMBER 12 TO 27

APPELLATION

STA. RITA HILLS

FERMENTATION

91% DESTEMMED

9% WHOLE CLUSTER

4-5 DAY COLD SOAK

NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK

20% NEW

AGING

15 MONTHS ON THE LEES

BOTTLED

DECEMBER 17, 2014 (UNFILTERED)

ALCOHOL: 13.7%

CASES PRODUCED: 380

SUGGESTED RETAIL: \$60

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 STREAK AND A REMARKABLE DEPTH OF FLAVOR EVEN AT LOW ALCOHOL LEVELS.

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. DESPITE THE HEAT, WE AVOIDED THE 100 DEGREE PLUS SPIKES THAT CAN CAUSE EXTREME PLANT STRESS. VINES WERE ACTIVE THROUGHOUT THE SEASON, AND THE GRAPES, FOR THE MOST PART, HAD EXCELLENT PHYSIOLOGICAL RIPENESS (SUGARS AND PHENOLICS). ACID LEVELS WERE MODERATE, AS COOL TO COLD NIGHTS AND MORNINGS ALLOWED THE VINES TO SUSPEND ACTIVITY. CONSISTENT WARMTH IN AUGUST AND SEPTEMBER RESULTED IN AN EARLY HARVEST, WHICH WAS COMPLETED QUICKLY IN COOL, DRY, EARLY MORNING PICKS.

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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