

DRAGONETTE CELLARS



2013 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

JOHN SEBASTIANO - 43%
LA ENCANTADA - 25%
FIDDLESTIX - 10%
RADIANT - 10%
BENTROCK - 8%
DUVARITA - 4%

CLONES

4, 113, 114, 115, 667, 828, 777

YIELDS

1.47 TO 3.2 TPA

HARVEST DATES

SEPTEMBER 5TH TO 24TH

APPELLATION

STA. RITA HILLS

FERMENTATION

95% DESTEMMED, 5% WHOLE CLUSTER
4 TO 7 DAY COLD SOAK
NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 8% NEW

AGING

16 MONTHS ON THE LEES

BOTTLED

DECEMBER 17, 2014 (UNFILTERED)

ALCOHOL: 14.5%

CASES PRODUCED: 925

SUGGESTED RETAIL: \$45

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 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 IN THE CELLAR, AND MANIPULATION SEVERELY LIMITED. 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 APPELLATION BLEND IS CRAFTED OF WINES FROM SEVERAL DISTINCTIVE BLOCKS AND VINEYARD SITES, EACH SELECTED FOR ITS ABILITY TO ADD UNIQUE BUT COMPLIMENTARY CHARACTERISTICS TO THE FINAL BLEND.

THE VINEYARDS

JOHN SEBASTIANO LIES ON STEEP, WINDSWEEP SLOPES, AND OUR SEVERAL DISTINCT BLOCKS (CLONES 4 AND 828) YIELD INTENSE, FRUIT DOMINATED WINES. ORGANICALLY FARMED, LA ENCANTADA GIVES INTENSE, TEXTBOOK STA. RITA HILLS BLACK CHERRY FRUITS AND STRUCTURE. FIDDLESTIX VINEYARD PROVIDES RED FRUITED ELEGANCE AND SPICES. RADIANT'S HIGHLY DIATOMACEOUS EARTH SOILS YIELD CONCENTRATED WINES WITH GREAT MINERALITY AND COMPLEXITY. BENTROCK, NEAR RADIANT, GIVES ENERGETIC, CONCENTRATED WINES, BUT IN AN ELEGANT, BALANCED STYLE. DUVARITA, ON ALMOST PURE SAND, GROWS TINY BERRIES GIVING ELEGANT, HIGH-REGISTER RED FRUITED WINES WITH FRESH HERB NOTES.

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 HAD SOLID 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.

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 (SOMETIMES ASSISTED WITH COMMERCIAL YEASTS) AND TEMPERATURE CONTROL. AT DRYNESS, FREE RUN JUICE IS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES GENTLY PRESSED SEPARATELY. THE WINES ARE AGED ON THEIR LEES, WITHOUT RACKING. PAINSTAKING BLENDING EMPHASIZES COMPLEXITY AND BALANCE. BOTTLED UNFILTERED.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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