

DRAGONETTE



2014 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

VINEYARDS & CLONES

La Encantada (667) - 50%
John Sebastiano (4, 828) - 17%
Radian (114, 667) - 17%
Fiddlestix (667) - 8%
Cargasacchi (115) - 8%

HARVEST DATES

August 21 to September 6

APPELLATION

Sta. Rita Hills

FERMENTATION

4 to 7 day cold soak
7% whole cluster
Native yeasts

COOPERAGE

100% French Oak (25% new)
Coopers: Francois Freres, Cadus & Seguin Moreau

AGING

20 months on the lees

BOTTLED

April 18, 2016 (Unfiltered)

ALCOHOL: 14.6%

CASES PRODUCED: 285

SUGGESTED RETAIL: \$95

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 handled 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

LA ENCANTADA: Magical, organic ranch on sandy-loam soils; yields wines with dark cherry, baking spices, woodsy notes, solid tannins.

JOHN SEBASTIANO: Steep, windy, hillside site, sandy loam soils; provides plush, jammy fruits, with iron and earth.

FIDDLESTIX: Renowned, sustainable ranch on thin, well-drained soils, providing deep, high pitched, spicy, complex, red fruited wines.

RADIAN: Wild, dramatic, and windy; our blocks are steep, north-facing; soils high in diatomaceous earth, extremely low yielding.

CARGASACCHI: Remote, mysterious, minimally farmed with sandy loam soils yielding tiny clusters of super dark, spicy fruit.

THE VINTAGE:

The 2014 vintage was defined by almost no rainfall and a historically early budbreak. The vintage saw sustained periods of warm to hot weather, however, we had no dangerous heat spikes. The lack of rainfall resulted in some soil toxicity, requiring extra irrigation, and this led to solid (often surprisingly so) yields. However, the warmth of the season allowed the plants to ripen sufficiently. Acid levels were moderate. With no real cool down, the harvest was as early as any in recent memory, starting in early to mid-August for some varieties. The wines had plenty of phenolics, however, and are already delightful even at an early age.

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