

DRAGONETTE



2014 PINOT NOIR, JOHN SEBASTIANO VINEYARD



100% PINOT NOIR

CLONES

4 AND 828

APPELLATION

Sta. Rita Hills

AVERAGE YIELD (TPA)

3.5 Tons per Acre

HARVEST DATES

August 11-26

FERMENTATION

1.5 Ton, open top fermenters

7% Whole Clusters

4-7 Day cold soak

Native Yeasts

Pumpovers, punchdowns

AGING

18 Months on the lees

French Oak Barrels

28% New

BOTTLED

February 22, 2016 (unfined & unfiltered)

ALCOHOL: 13.9%

CASES PRODUCED: 165

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 handled 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.

JOHN SEBASTIANO VINEYARD

John Sebastiano Vineyard lies upon steep, dramatic hillsides at the eastern border of the cool Sta. Rita Hills. The relatively poor thin soils include a mixture of clay loam and sandy loam, which generally result in early budbreak. Cool to cold afternoon winds temper the daytime highs of the summer, resulting in a fairly long growing season. We were at JSV at its inception, signing a long term lease and selecting our own favorite blocks, clones and rootstocks in those blocks. Grapes here tend to show big fruit character along with some interesting spice notes and a hint of herbs, along with good tannic structure for aging.

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 personally hand sort the fruit in cool, early morning picks and then process it within hours; some is fully destemmed without crushing, some is fermented with a percentage of whole clusters. The fruit is cold soaked for 4-7 days, then fermented by native yeasts, with maceration by daily pumpovers and punchdowns. At dryness, the wines are drained and pressed to French oak barrels and aged on their lees for 18 months before bottling without fining or filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis