

DRAGONETTE CELLARS



DRAGONETTE CELLARS 2007 PINOT NOIR, SANTA BARBARA COUNTY

VINEYARD SOURCES:

CARGASACCHI-JALAMA

CLONES: 114 AND 115

RANCHO LAS HERMANAS (FORMERLY GAIA/ASHLEY'S)

CLONE: POMMARD

VINEYARD AND WINEMAKING NOTES:

IN 2007, WE HAD THE PRIVILEGE OF WORKING WITH TWO OF THE FINEST VINEYARDS LOCATED ALONG THE COOL WESTERN EDGE OF THE SANTA BARBARA COUNTY AND THE STA. RITA HILLS: CARGASACCHI-JALAMA AND RANCHO LAS HERMANAS (FORMERLY KNOWN AS GAIA/ASHLEY'S). THE CARGASACCHI-JALAMA VINEYARD IS LOCATED OUTSIDE (WEST-SOUTHWEST) OF THE STA. RITA HILLS APPELLATION IN THE DRAMATIC HILLS NEAR JALAMA BEACH. BROTHERS MARK AND PETER CARGASACCHI FARM THIS REMOTE JEWEL OF A VINEYARD. RANCHO LAS HERMANAS IS ONE OF THE WESTERNMOST VINEYARDS IN THE STA. RITA HILLS APPELLATION AND BENEFITS FROM AN EXTREME MARITIME INFLUENCE OF COOLING WIND AND FOG. IN 2007, OUR GRAPES CAME FROM A PRIME NORTH-FACING HILLSIDE SECTION OF THE VINEYARD. BRANDON SPARKS-GILLIS LIVED ON THE VINEYARD DURING THE 2007 GROWING SEASON, WHICH ALLOWED FOR EVEN MORE PERSONAL ATTENTION AND CARE FOR THESE EXCEPTIONAL VINES

THE GRAPES FOR OUR 2007 PINOT NOIR WERE HAND HARVESTED IN THE COOL EARLY MORNING HOURS OVER SEVERAL DAYS IN LATE SEPTEMBER. WE WERE PLEASED WITH THE CROP FROM THESE ESTEEMED VINEYARDS, AS THE GRAPES WERE REMARKABLY CLEAN AND EVENLY RIPENED. IMMEDIATELY FOLLOWING HARVEST, WE WERE AT THE WINERY CLUSTER SORTING AND THEN GENTLY DESTEMMING WITHOUT CRUSHING.

WE METICULOUSLY SORTED THE WHOLE BERRIES BEFORE TRANSFERRING THEM INTO SMALL (1.4 TON) OPEN TOP FERMENTERS FOR COLD SOAKING OF 4 TO 7 DAYS. WE THEN FERMENTED EACH VINEYARD BLOCK SEPARATELY OVER A 14 TO 25 DAY PERIOD, PUNCHING DOWN TWICE DAILY. AT DRYNESS, WE DRAINED THE FREE RUN JUICE DIRECTLY TO BARREL BY GRAVITY AND GENTLY PRESSED THE REMAINING BERRIES IN A SMALL BASKET PRESS. THE WINE AGED ON ITS LEES FOR 18 MONTHS IN FRENCH OAK (40% NEW, ASSORTED COOPERS) AND WAS BOTTLED UNFINED AND UNFILTERED.

WE CHOSE TO BLEND OUR PINOT NOIR FROM THESE TWO HIGHLY REGARDED VINEYARDS INTO ONE BOTTLING FOR MAXIMUM FLAVOR, STRUCTURE AND BALANCE.

BOTTLED UNFINED AND UNFILTERED IN APRIL 2009

ALCOHOL: 14.1%

CASES PRODUCED: 50

SUGGESTED RETAIL PRICE: \$33.00

PO Box 1932 · SANTA YNEZ · CA · 93460 · 805.737.0200 · 805.558.3215(FAX)
EMAIL: INFO@DRAGONETTECELLARS.COM WEB: [HTTP://DRAGONETTECELLARS.COM](http://DRAGONETTECELLARS.COM)