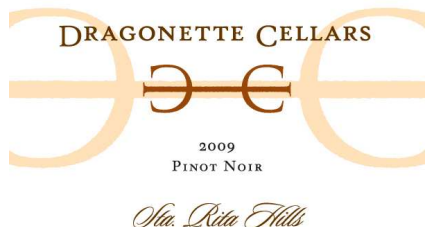


DRAGONETTE CELLARS



2009 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS:

LA ENCANTADA - 45%
KESSLER-HAAK - 38%
CARGASACCHI-JALAMA, 14%
FIDDLESTIX - 3%

CLONES:

YIELDS:

1.00 TO 2.49 TPA (AVE: 1.78 TPA)

HARVEST DATES:

SEPT 12TH TO OCTOBER 9TH

APPELLATION:

STA. RITA HILLS

FERMENTATION:

4 TO 7 DAY COLD SOAK, NATIVE AND
COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 33% NEW

AGING:

15 MONTHS

BOTTLED:

JANUARY 21, 2010

ALCOHOL: 13.7%

CASES PRODUCED: 225

SUGGESTED RETAIL: \$42

PHILOSOPHY:

WE BELIEVE THAT PINOT NOIR, PERHAPS MORE THAN ANY OTHER WINE, REQUIRES METICULOUS WORK IN THE VINEYARD AND MINIMAL HANDLING IN THE CELLAR. THUS, WE FEEL IT CRUCIAL TO BE PERSONALLY INVOLVED IN THE VINEYARDS THROUGHOUT THE SEASON, FROM MANAGING THE CANOPY, DROPPING EXCESS AND/OR UNEVEN FRUIT, AND TASTING FOR BOTH SUGAR AND ACID CONTENT AND PHENOLIC RIPENESS PRIOR TO HARVEST. ONCE THE GRAPES ARE IN, THEY NEED TO BE GENTLY HANDLED AND CAREFULLY WATCHED TO ENSURE THEIR POTENTIAL IS REALIZED.

THE VINEYARDS:

IN 2009 WE WORKED WITH SEVERAL FANTASTIC VINEYARDS IN THE STA. RITA HILLS. LA ENCANTADA, PLANTED BY SANTA BARBARA COUNTY PINOT NOIR PIONEER RICHARD SANFORD, IS LOCATED ON SANTA ROSA ROAD, AT THE COOL WESTERN MARGIN OF THE STA. RITA HILLS APPELLATION, WHERE FOGGY MORNINGS GIVE WAY TO WINDY AFTERNOONS WITH BRILLIANT SUNSHINE, PERFECT FOR PINOT NOIR. KESSLER-HAAK IS A NEWER PROJECT LOCATED ON HWY 246 ABUTTING CLOS PEPE, GROWING TINY BUNCHES OF DARK, EXPRESSIVE PINOT NOIR. CARGASACCHI-JALAMA IS LOCATED WEST AND SOUTH OF SANTA RITA HILLS, IN THE FOGGY, WINDSWEPT, LOW-LYING HILLS NEAR THE SURGING PACIFIC OCEAN WHERE LOW YIELDS AND INTENSE BURGUNDIAN CHARACTER ARE THE NORM. CLONE 113 GRAPES FROM THE FAMED FIDDLESTIX VINEYARD PROVIDE ELEGANCE AND SPICE.

THE VINTAGE:

2009 WAS A CLASSIC COOL-CLIMATE YEAR, UNTIL A DRAMATIC LATE AUGUST HEAT WAVE CAME ALONG, DRIVING UP SUGARS AND CAUSING SUNBURN IN OVER- EXPOSED BLOCKS. CAREFUL CANOPY MANAGEMENT AND PROPER YIELDS WERE CRUCIAL IN 2009, AS OVER EXPOSED FRUIT WAS TORCHED, WHILE OVER CROPPED FRUIT LACKED SUFFICIENT PHENOLIC RIPENESS TO BE HARVESTED WHEN SUGAR LEVELS WERE WITHIN A REASONABLE RANGE. AFTER THE HEAT WAVE, NORMAL HARVEST CONDITIONS RETURNED, PERMITTING WELL-TENDED FRUIT TO MARCH SLOWLY TOWARD OPTIMUM RIPENESS (WITH SUFFICIENT ACIDITY).

OUR WINEMAKING:

DUE TO OUR SMALL SIZE, WE WERE ABLE TO SCHEDULE ALL PICKS FOR EARLY MORNING (OR NIGHT) HARVEST, AND ONE OF US WAS PRESENT AT EVERY PICK, TO PERSONALLY HAND SORT THE CLUSTERS. THE GRAPES WERE DELIVERED TO THE WINERY AND IMMEDIATELY DESTEMMED (WITHOUT CRUSHING) INTO 1.5 TON OPEN TOP FERMENTERS. WE COLD SOAKED THE GRAPES FOR 4 TO 7 DAYS BEFORE PERMITTING FERMENTATION TO COMMENCE WITH NATIVE YEASTS (SOMETIMES ASSISTED WITH COMMERCIAL YEASTS) AND TEMPERATURE CONTROL. FERMENTATION LASTED 10-24 DAYS. AT DRYNESS, THE FREE RUN JUICE WAS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES WERE PRESSED IN A SMALL BASKET PRESS AND BARRELED SEPARATELY. THE 2009 WINES WERE AGED ON THE LEES IN FRENCH OAK BARRELS, 33% NEW, FOR 15 MONTHS AND BOTTLED UNFINED AND UNFILTERED.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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