

# DRAGONETTE CELLARS



## 2011 PINOT NOIR, RADIAN VINEYARD, STA. RITA HILLS



### **100% PINOT NOIR**

### **VINEYARD**

RADIAN - 100%

### **CLONES**

114 & 667

### **YIELD (TONS PER ACRE)**

114 - .45

667 - .5

### **HARVEST DATE**

SEPTEMBER 30

### **APPELLATION**

STA. RITA HILLS

### **FERMENTATION**

1.0 TON OPEN TOP FERMENTER

4 DAY COLD SOAK

NATIVE AND COMMERCIAL YEASTS

### **COOPERAGE**

100% NEUTRAL FRENCH OAK

### **AGING**

15 MONTHS ON THE LEES

### **BOTTLED**

JANUARY 3, 2013 (UNFILTERED)

**ALCOHOL:** 13.7%

**CASES PRODUCED:** 48

**SUGGESTED RETAIL:** \$54

### **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 HANDED 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.

### **THE VINEYARD**

RADIAN VINEYARD IS LOCATED AT THE FAR WESTERN EDGE OF THE STA. RITA HILLS ON DRAMATICALLY STEEP SLOPES WITH LARGE AMOUNTS OF DIATOMACEOUS EARTH IN THE SOIL. THIS EXTREME SITE IS REGULARLY BUFFETED BY HIGH WINDS, COOLING THE VINEYARD AND ROBBING IT OF MOISTURE. THE VINES HERE STRUGGLE TO SET FRUIT, AND ONLY A TINY CROP OF SMALL CLUSTERS ARE ABLE TO RIPEN. THE RESULTING WINES ARE LEAN AND INTENSE, WITH A FASCINATING MINERAL STEAK AND A REMARKABLE DEPTH OF FLAVOR EVEN AT LOW ALCOHOL LEVELS.

### **THE VINTAGE**

2011 WAS A CHALLENGING VINTAGE IN SANTA BARBARA COUNTY REQUIRING CAREFUL CANOPY AND CROP MANAGEMENT AND PATIENCE AND SELECTIVE PICKING AT HARVEST IN ORDER TO MAKE SUCCESSFUL WINES. AFTER A DEVASTATING APRIL FROST, THE SEASON WAS BESET BY COLD AND RAINY WEATHER, PARTICULARLY DURING THE CRITICAL BLOOM PERIOD. THE RESULT WAS A HIGHLY VARIABLE SET AND HISTORICALLY LOW YIELDS. THE REMAINING GROWING SEASON WAS HISTORICALLY COOL WITHOUT HEAT SPIKES (AS IN 2010). PATIENCE WAS REQUIRED AT HARVEST AS THE GRAPES RIPENED SLOWLY; HOWEVER, A PERIOD OF FAIR WEATHER AND SUNSHINE IN LATE SEPTEMBER ALLOWED US TO HARVEST GRAPES WITH PHENOLIC RIPENESS AND A FINE BALANCE BETWEEN SUGARS AND ACIDS.

### **OUR WINEMAKING**

WE SCHEDULE ALL PICKS FOR THE EARLY MORNING, AND WE PERSONALLY HAND SORT CLUSTERS IN THE FIELD. THE COLD GRAPES ARE RUSHED TO THE WINERY AND PROCESSED WITHIN HOURS OF HARVEST. WE COLD SOAKED THE GRAPES FOR 4 TO 7 DAYS BEFORE PERMITTING FERMENTATION TO COMMENCE WITH NATIVE YEASTS AND TEMPERATURE CONTROL. AT DRYNESS, FREE RUN JUICE WAS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES GENTLY PRESSED AND BARRELED SEPARATELY. THE WINE WAS AGED IN OLDER FRENCH OAK BARRELS (15 MONTHS) AND WAS BOTTLED UNFINED/UNFILTERED.

### **PROPRIETORS/WINEMAKERS**

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

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