

DRAGONETTE CELLARS



2013 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% PINOT NOIR

VINEYARD

FIDDLESTIX - 100%

CLONES

113, 115, 667, 777

YIELD (TONS PER ACRE)

113 - 2.94 667 - 3.1

115 - 2.76 777 - 3.6

AVERAGE = 3.04

HARVEST DATES

SEPTEMBER 10 TO 24

APPELLATION

STA. RITA HILLS

FERMENTATION

1.5 TON OPEN TOP FERMENTERS

7% WHOLE CLUSTER

4-7 DAY COLD SOAK

NATIVE AND COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 28% NEW

AGING

20 MONTHS ON THE LEES

BOTTLING

MAY 21, 2015 (UNFILTERED)

ALCOHOL: 14.5%

CASES PRODUCED: 350

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 HANDED 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.

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

FIDDLESTIX IS A RENOWNED VINEYARD AT THE COOL WESTERN EDGE OF THE STA. RITA HILLS APPELLATION. THE EARLY MORNING FOG AND COOL AFTERNOON BREEZES PROVIDE PINOT NOIR WITH A LONG, EVEN GROWING SEASON, WHICH ALLOWS FULL PHENOLIC MATURITY AT REASONABLE SUGAR LEVELS. WE OBTAIN FRUIT FROM FOUR SEPARATE BLOCKS IN PRECISE LOCATIONS IN THE VINEYARD AND INDIVIDUALLY MONITOR, HARVEST, FERMENT, BARREL, AND AGE THE WINE UNTIL BLENDING.

THE VINTAGE

2013 WAS AN EXCELLENT VINTAGE IN SANTA BARBARA COUNTY. THE SEASON WAS DEFINED BY HISTORICALLY LOW RAINFALL, EARLY BUDBREAK, AND SUSTAINED PERIODS OF WARM TO HOT WEATHER. DESPITE THE HEAT, WE AVOIDED THE 100 DEGREE PLUS SPIKES THAT CAN CAUSE EXTREME PLANT STRESS. VINES WERE ACTIVE THROUGHOUT THE SEASON, AND THE GRAPES, FOR THE MOST PART, HAD EXCELLENT PHYSIOLOGICAL RIPENESS (SUGARS AND PHENOLICS). ACID LEVELS WERE MODERATE, AS COOL TO COLD NIGHTS AND MORNINGS ALLOWED THE VINES TO SUSPEND ACTIVITY. CONSISTENT WARMTH IN AUGUST AND SEPTEMBER RESULTED IN AN EARLY HARVEST, WHICH WAS COMPLETED QUICKLY IN COOL, DRY, EARLY MORNING PICKS.

WINEMAKING

WE SCHEDULE ALL PICKS FOR EARLY MORNING (OR NIGHT) HARVEST, AND WE PERSONALLY HAND SORT CLUSTERS IN THE FIELD. 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, WE DRAIN THE FREE RUN JUICE TO BARREL AND GENTLY PRESS THE REMAINING BARRELS SEPARATELY. THIS WINE WAS AGED ON ITS LEES FOR 20 MONTHS BEFORE RIGOROUS SELECTION, BLENDING AND BOTTLING WITHOUT FILTRATION.

PROPRIETORS/WINEMAKERS:

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

PO Box 1932 • SANTA YNEZ • CA • 93460 • 805.688.8440 • 805.558.3215(FAX)

EMAIL: INFO@DRAGONETTECELLARS.COM WEB: DRAGONETTECELLARS.COM