

DRAGONETTE



2015 PINOT NOIR, RADIAN VINEYARD, STA. RITA HILLS



100% PINOT NOIR

CLONES

114, 115, 667, 777

YIELD (TONS PER ACRE)

.85 to 2.86 TPA
(Average 1.54)

HARVEST DATES

August 5 to 31

APELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters
Temperature control
94% Destemmed / 6% whole cluster
4-5 day cold soak
Native yeasts

COOPERAGE

100% French Oak (18% new)

AGING

18 months on the lees

BOTTLED

March 1, 2017 (Unfiltered)

ALCOHOL: 13.9%

CASES PRODUCED: 400

SUGGESTED RETAIL: \$75

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.

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 blanketed by fog and 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 streak and a remarkable depth of flavor even at low alcohol levels.

THE VINTAGE

2015 was the last year of a record breaking 3-4 year period of extreme drought. Partially as a result, the vines broke bud in very early March under warm conditions which lasted into April. However, a very cool and windy May resulted in very poor set; with crop levels reduced significantly (although Radian's very low yields are typical). What little fruit was on the vine received all the plants' energy through very warm to hot temperatures in June, July and right up until harvest, which commenced as early as the very beginning of August. Harvest was conducted under somewhat rapid (and thus tricky) conditions, but the fruit that was picked was of truly outstanding quality; with incredible depth and concentration. The wines will be impressive in their youth but should age extremely well on the strength of the great underlying material.

OUR 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, destemming whole berry, without crushing. We cold soak the grapes for 4 to 7 days before permitting fermentation to commence with native yeasts (sometimes assisted with commercial yeasts) and temperature control. At dryness, free run juice is drained directly to new and used French oak barrels and the remaining berries gently pressed separately. The wines are aged on their lees, without racking, before rigorous selection and blending, then bottling without filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis