

DRAGONETTE



2017 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% Pinot Noir

APPELLATION

Sta. Rita Hills

CLONES

113, 115, 667, 777, Pommard

HARVEST DATES

August 28, 29, 31 & September 1

FERMENTATION

1.4 Ton open top fermenters
85% destemmed/15% whole cluster
2-4 day cold soak
Native yeasts
Native MLF

AGING

18 months on the lees

COOPERAGE

100% French oak (30% new)
Coopers: Cadus, Rousseau,
Seguin Moreau, Francois Freres

BOTTLED

March 18, 2019

ALCOHOL: 14.5%

CASES PRODUCED: 300

SUGGESTED RETAIL: \$65

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 without manipulation. We age our wines on their lees, without racking, with little movement and constant topping. 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

Renowned Fiddlestix lies in the heart of the cool, foggy, windy Sta. Rita Hills appellation, which enjoys an extraordinarily long and measured growing season. Now over 20 years old, its well-drained soils include a wide array of sandy and clay loam, Monterey shale, and Botella with some chert. We obtain fruit from five separate blocks in precise locations in the vineyard and individually monitor and harvest each block separately and then ferment the grapes using varying amounts of whole clusters depending upon fruit and stem condition. Wines are incredibly expressive, with high toned fruit, plenty of spices and good underlying structure.

THE VINTAGE

2017 saw the first significant winter rains in some time, with extreme deluges in January and February. Despite the rain, vigor was normal due to a cool spring. Poor weather at set lead to a smaller than average crop. Summer was warm, even hot at times, but in most evenings, the cool down allowed grapes to retain acidity. August days were relatively even, but a massive Labor Day heatwave sent the mercury soaring over 110 for several days in early September. We picked around the heat, allowing the plants to rebalance themselves. Yields were extremely low.

OUR WINEMAKING

We harvest each individual lot in the cold early morning hours with rigorous hand sorting for quality. 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 2 to 4 days, then ferment the juice with native yeasts, using a mixture of pumpovers and punchdowns for extraction. At dryness, free run juice is drained to barrel, and the berries gently pressed separately. The wine is aged on its lees for 18 months before selection and blending. Bottled without fining or filtration.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis