

DRAGONETTE



2018 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

VINEYARDS & CLONES

Radian (115, 667, 777) - 62%
Fiddlestix (113, 115, 5) - 20%
Bentrock (114 & 667) - 18%

HARVEST DATES

September 12-26

APPELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters
97% destemmed, 3% whole cluster
2 to 3 Day cold soak
Native yeasts
Native MLF

COOPERAGE

100% French Oak (66% new)
Coopers: Francois Freres,
Cadus, Seguin Moreau, Rousseau

AGING

19 months on the lees

BOTTLED

April 27, 2020

ALCOHOL: 14.1%

CASES PRODUCED: 375

SUGGESTED RETAIL: \$95

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. Thus, 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.

This reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality.

THE VINEYARDS

RADIAN: Remote, mountainous vineyard is wild, dramatic, blanketed daily with fog and buffeted by cold winds. Poor soils, high in diatomaceous earth. Very low yields give highly concentrated wines with minerals and spices.

FIDDLESTIX: Shale, sandy and clay loam soils with some chert. Multiple distinct blocks and clones give wines that are deep, highly pitched, spicy, and complex.

BENTROCK: Far western SRH. Steep southeast facing hillside of sandy loam. Excellent concentration and balance, with red fruits, some minerals and good ripe tannins.

THE VINTAGE:

2018 saw a return to the weather of the cooler years such as 2010/2011. Winter rains and a cool early spring helped delay budbreak, while providing for a good soil water profile. Weather was good during set, allowing for reasonable, though not excessive, yields. A warm early summer promoted ripeness, but in late August the weather turned quite cool, with only moderate daytime highs, lots of clouds and cold nights. The grapes, generally, moved very slowly toward full ripeness, which occurred in September. Grapes had excellent flavors at lower sugars and with plenty of energetic acid and good freshness.

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 3 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