

DRAGONETTE



2018 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

Sanford & Benedict - 30%
Bentrock - 23%
La Rinconada - 14%
John Sebastiano - 14%
Radian - 7%
Spear - 6%
Fiddlestix - 3%
Donnachadh - 3%

CLONES

113, 114, 115, 667, 777, Pommard, Swan, 2A, S&B
"heritage", Mt. Eden

YIELDS

1.62 to 3.54 tons per acre

HARVEST DATES

September 12-27

FERMENTATION

1.4 ton open top fermenters,
95% Destemmed, 5% whole cluster,
2-3 day cold soak,
Native yeasts, Native MLF

COOPERAGE

French oak barriques (10% new)

AGING

16 months on the lees

BOTTLED

January 27, 2020

ALCOHOL: 13.9%

CASES PRODUCED: 900

SUGGESTED RETAIL: \$50

GEOGRAPHY & PHILOSOPHY

Located at the extreme western edge of northern Santa Barbara County, the cool, foggy, windswept Sta. Rita Hills appellation has rapidly become known world-wide for producing Pinot Noirs of extremely high quality. We select several distinctive vineyard sites in diverse soils and microclimates for our Pinot Noir grapes, and then farm these sites with exacting detail in order to obtain only the highest quality fruit. With these exceptional raw materials, we then strive to create Pinot Noirs characterized by aromatic and flavor complexity, textural purity and balance. We gently ferment the grapes in tiny lots, age the wines on their lees, and then blend and bottle only after sufficient time in barrel to permit ideal evolution. This wine is a selection of individual barrels, each intended to add complexity to the final blend.

THE VINEYARDS

SANFORD & BENEDICT: Historic old vines in magical site that buzzes with cosmic energy. Organic farming. Wines with classic sappy red and black cherry fruits. **BENTROCK:** Remote and mountainous, cold winds and dense fog, wines with concentrated red fruits and minerals. SIP certified sustainable farming. **LA RINCONADA:** Mt. Eden clone. Rocky slope. Pretty, middle weight fruit, soft tannins. **JOHN SEBASTIANO:** Organic farming. South facing slopes of sandy loam. Wines are fruit-dominated, adding volume and lushness. **RADIAN:** Dramatic north facing slope, cold, windy conditions give concentration and herbs **SPEAR:** Certified organic. Steep slopes of sandy loam. Heritage clone (Swan). Tiny clusters, red fruited wines with fresh herb notes. **FIDDLESTIX:** SIP certified sustainable. Shale, sandy and clay loam soils with a good amount of chert. Wines are deep, rich, highly-pitched, spicy, and complex. **DONNACHADH,** Organic. steep north-facing hillside, clay soils, very windy and cool. Last pick of the 2018 Pinots. Pretty red fruits, medium bodied.

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 before selection and blending. Bottled without fining or filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis