

DRAGONETTE



2019 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

VINEYARDS & CLONES

Bentrock (114, 115, 667) - 46%

Fiddlestix (115, 4) - 30%

Radian (115, 667) - 23%

HARVEST DATES

September 4, 7, 13, 17, 19, 20 & 23

APELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters

89% destemmed, 11% whole cluster

2 to 3 Day cold soak

Native yeasts

Native MLF

COOPERAGE

100% French Oak (60% new)

Coopers: Francois Freres,

Cadus, Seguin Moreau, Rousseau

AGING

19 months on the lees

BOTTLED

April 22, 2021

ALCOHOL: 14.1%

CASES PRODUCED: 300

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

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

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. Sustainable (SIP Certified).

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. Sustainable (SIP Certified).

THE VINTAGE:

2019 was a classic cool-climate year in the Sta. Rita Hills. A wet and cold winter cleansed vineyard soils and provided a good profile of soil moisture. A cool Spring helped to delay budbreak until late March and to control vigor. Cool weather and windy conditions around bloom resulted in an extended flowering, but we saw a decent sized if uneven crop set in Pinot Noir. June was warm, but July and early August were generally cooler allowing maturity while retaining acidity. Late August introduced significant heat, quickening the ripening of the Pinot Noir. We performed a significant green drop in August, and the remaining crop was perfectly ripe with great acidity.

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 unfiltered.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis