

DRAGONETTE



2019 PINOT NOIR, DUVARITA VINEYARD



100% PINOT NOIR

APPELLATION

Santa Barbara County

CLONES

113, 115 & 777

AVERAGE YIELD

1.03-2.09 Tons per acre
(Average 1.45)

HARVEST DATES

September 6 & 17

FERMENTATION

1.5 Ton, open top fermenters
94% Destemmed, 6% Whole Cluster
2-3 Day cold soak
Native yeasts
Native MLF

AGING

16 Months on the lees
French oak barrels
25% New

BOTTLED

January 26, 2021

ALCOHOL: 13.9%

CASES PRODUCED: 180

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 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.

DUVARITA VINEYARD

Duvarita vineyard is a certified Biodynamic vineyard located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The small clusters here give wines that are lean and elegant, with terrific intensity, stony minerality, and a firm Pommard-like edge of red fruits, earth and herbs.

THE VINTAGE

2019 was a classic cool-climate year. A wet and cold winter cleansed vineyard soils and provided a good profile of soil moisture. A cool Spring helped delay budbreak until late March and to control the 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 without excess heat. Late August introduced significant heat, quickening the ripening of the Pinot Noir. The very small crop at Duvarita showed solid ripeness, but also terrific acidity for the site.

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; in this case utilizing 6% 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 16 months before selection, blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis