

DRAGONETTE



2019 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% PINOT NOIR

APPELLATION

Sta. Rita Hills

CLONES

113, 115, 667, 777, 4, 5

VITICULTURE

Sustainable (SIP Certified)

YIELDS

2.15 - 3.50 tons per acre, Average: 2.73

HARVEST DATES

September 4, 5, 7, 10

FERMENTATION

1.4 Ton open top fermenters
90% destemmed/10% whole cluster
2-4 day cold soak, Native yeasts & MLF

AGING

19 months on the lees

COOPERAGE

100% French oak (37% new)

BOTTLED

April 22, 2021

ALCOHOL: 14.5%

CASES PRODUCED: 375

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, 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 six 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

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 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 19 months before blending. Bottled unfinned & unfiltered.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis