

DRAGONETTE



2020 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

45% Radian (SIP Certified Sustainable)
35% Fiddlestix (SIP Certified Sustainable)
20% Bentreock (SIP Certified Sustainable)

CLONES

4, 5, 113, 114, 115, 667, 777

HARVEST DATES

August 26 - September 22

APPELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters
90% destemmed, 10% whole cluster
2 to 3 Day cold soak
Native yeasts/Native MLF

COOPERAGE

100% French Oak (64% new)
Francois Freres, Cadus, Seguin Moreau,
Rousseau

AGING

19 months on the lees

BOTTLED

May 11, 2022

ALCOHOL: 13.9%

CASES PRODUCED: 335

SUGGESTED RETAIL: \$95

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners to source and grow the finest fruit in Santa Barbara. Vineyard blocks are individually managed for appropriate canopy, proper yield, and ideal pick date. We then shepherd this fruit into wine with our own hands. Wines are barreled and aged on their lees until they reach their full potential. The goal is wines of complexity, balance, and textual purity that are also true to both vintage and place.

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:

2020 was an extraordinary year in Santa Barbara. We fortunately avoided the disastrous firestorms that devastated many of the other major wine growing areas in California. We also largely avoided the effects of extreme heat waves, due to careful canopy management, constant monitoring of the vineyards, dropping of damaged fruit, and picking on precise dates with vigorous field sorting.

Winter was cold, delaying budbreak. A cool, wet Spring tamed vigor and extended flowering. Yields were initially average to above average. Summer (July to mid-August) began a pattern of classic SRH days - cool, foggy mornings, warm middays, then cooling winds until sunset. Mid-August saw the first of four significant heat events. Fortunately, the weather turned cool, and the vines were able to reset. We picked the Pinot Noir in between the heat waves, beginning in late August and continuing into early October largely under excellent conditions.

OUR WINEMAKING

We harvest each lot in cold mornings with rigorous hand sorting. Fruit is destemmed occasionally with a portion of whole clusters. After a 2-4-day cold soak, we 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. The wine is aged on its lees for 19 months before bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis