

# DRAGONETTE



## 2020 PINOT NOIR, "COLLABORATION", STA. RITA HILLS BENTROCK & RADIAN VINEYARDS



100% PINOT NOIR

### CLONES

114, 115, 667, 777

### VINEYARDS

Bentrock 75%

Radian 25%

### HARVEST DATES

September 17, 18, 22

### APELLATION

Sta. Rita Hills

### FERMENTATION

1.4 Ton open top fermenters

100% Destemmed

2-3 day cold soak

Native yeasts

Native MLF

### COOPERAGE

100% neutral French Oak

### AGING

16 months on the lees

### BOTTLED

January 21, 2022

ALCOHOL: 13.9%

CASES PRODUCED: 100

SUGGESTED RETAIL: \$65

### PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners in order 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 textural purity that are also true to both vintage and place.

This wine is produced in "Collaboration" with our entire staff. The team painstakingly selected four distinct barrels for this wine, which we believe shows complexity, balance, and harmony.

### VINEYARDS:

Bentrock is located at the far western edge of the Sta. Rita Hills on steep slopes of sandy and shale loam soils and diatomaceous earth. This site is regularly buffeted by ocean winds and cooled by daily fog giving a long, slow growing season. Wines here are intense with cool red fruits, spice, and marine influenced minerals. Radian lies to its west at higher elevations, with more diatomaceous earth and steeper slopes. Yields are frightfully low, and the resulting wine incredibly concentrated, with darker fruits and savory, herbal notes. Both are SIP Certified Sustainable.

### 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 punishing heat events. Fortunately, each heat wave was interspersed with cool periods which allowed the vines to reset. We picked the Pinot Noir in between the heat waves, beginning in late August and continuing into early October under ideal (cool, foggy) conditions.

### 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 fully destemmed without crushing. 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 and bottled unfiltered.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis