

DRAGONETTE



2020 PINOT NOIR, DUVARITA VINEYARD



100% PINOT NOIR

APPELLATION

Santa Barbara County

CLONES

4, 113, 115 & 777

AVERAGE YIELD

.99-2.13 Tons per acre
(Average 1.23)

HARVEST DATES

August 29, September 16, 17, 21

FERMENTATION

1.5 Ton, open top fermenters
100% Destemmed
2-3 Day cold soak
Native yeasts
Native MLF

AGING

16 Months on the lees
French oak barrels (25% New)

BOTTLED

January 21, 2022

ALCOHOL: 13.4%

CASES PRODUCED: 190

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.

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

2020 was an extraordinary year in Santa Barbara. We were extremely fortunate that we avoided the disastrous firestorms that destroyed the vintage in many of the other major wine growing areas. Moreover, our preference for careful canopy management and constant presence in the vineyards allowed us to recognize the effect of severe heat waves upon the vines, to drop damaged fruit as necessary, and to pick on very 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. Cold nights. Mid-August saw with 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, fully destemming in 2020. 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 blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis