

DRAGONETTE



2020 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

2.6 - 3.8 tons per acre, Average: 3.15.

HARVEST DATES

August 26 - 28

FERMENTATION

1.5 Ton open top fermenters
90% destemmed 10% Whole Cluster
2-3-day cold soak, Native yeasts & MLF

AGING

19 months on the lees

COOPERAGE

100% French oak (20% new)

BOTTLED

May 11, 2022

ALCOHOL: 14.5%

CASES PRODUCED: 490

SUGGESTED RETAIL: \$75

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 textual 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.

THE VINEYARD

Renowned Fiddlestix lies in the heart of the cool, foggy, windy Sta. Rita Hills, which enjoys an extraordinarily long 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, each harvested, fermented (portion of whole clusters) and barreled separately. Wines show expressive, high-toned fruit, baking spices and good underlying structure.

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 quickly in late August under ideal conditions. The carefully selected fruit was splendid, with fantastic ripeness, good tannins and great acidity.

OUR WINEMAKING

We harvest each lot in the cold morning hours with rigorous hand sorting. We process the fruit within hours; some is fully destemmed without crushing, some is fermented with a percentage 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 separately. The wine is aged on its lees for 19 months before bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

PO Box 1932 · Santa Ynez · CA · 93460 · 805.688.8440 · 805.558.3215(fax)
email: info@dragonettecellars.com web: dragonettecellars.com