

DRAGONETTE



2020 PINOT NOIR, RADIAN VINEYARD, STA. RITA HILLS



100% PINOT NOIR

CLONES

114, 115, 667, 777

VITICULTURE

Sustainable (SIP Certified)
Under-vine cultivation

HARVEST DATES

September 10-22

YIELD (TONS PER ACRE)

1.56 to 3.39 TPA
Average 2.66

APPELLATION

Sta. Rita Hills

FERMENTATION

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

COOPERAGE

100% French Oak (33% new)

AGING

18 months on the lees

BOTTLED

March 3, 2022

ALCOHOL: 13.6%

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

Radian vineyard is located at the far western edge of the Sta. Rita Hills on dramatically steep slopes with large amounts of diatomaceous earth. Radian is extreme, regularly blanketed by fog and buffeted by high winds. The vines here struggle to set fruit, and the resulting yields are extremely low, but the grapes highly concentrated. The resulting wines are lean and intense, with a fascinating mineral streak and a remarkable depth of flavor even at low alcohol levels.

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 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 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 18 months before selection, blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis