

DRAGONETTE



2020 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

Radian - 44%
Bentrock - 42%
Spear - 6%
Fiddlestix - 3%
Duvarita (SBC) - 3%
La Rinconada - 2%

CLONES

113, 114, 115, 667, 777, 4, 5, Swan, Mt. Eden

HARVEST DATES

August 26 - October 1

FERMENTATION

1.5 ton open top fermenters
100% Destemmed
Native yeasts & MLF (in barrel)

AGING & COOPERAGE

15 months on the lees
French oak barriques (3% new)

BOTTLED

January 21, 2022

ALCOHOL: 14.1%

CASES PRODUCED: 800

SUGGESTED RETAIL: \$55

GEOGRAPHY & PHILOSOPHY

Located at the cool, foggy windswept western edge of northern Santa Barbara County, Sta. Rita Hills is justly renowned for producing world class Pinot Noir. We select several distinctive vineyard sites in diverse soils, elevations, and aspects, and then farm these sites with exacting detail to obtain fruit of extraordinary quality. This fruit is gently shepherded into Pinot Noirs of aromatic and flavor complexity, textural purity and impeccable balance. This wine is a selection of individual barrels, each intended to add nuance and interest to the final blend.

THE VINEYARDS

RADIAN (SIP certified sustainable): Dramatic, steep, remote and otherworldly. Cold, windy conditions give tiny yields and great concentration. **BENTROCK** (SIP): Steep hills, cold winds and dense fog, wines with concentrated red fruits and minerals. **SPEAR** (CERTIFIED ORGANIC): Steep slope of sandy loam, red fruited wines with fresh herbs. **FIDDLESTIX** (SIP): Shale, sandy and clay loam soils, with some chert. Wines are rich, high-pitched, spicy, and complex. **DUVARITA** (BIODYNAMIC): Tiny yields. Fresh, elegant, savory wines with herbs. **LA RINCONADA**: Mt. Eden clone. Rock-filled, north facing slope. Pretty, middle weight fruit and good structure.

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, and we process the fruit within hours. In 2020 we fully destemmed all of the Pinot Noir, and cold soaks were decreased. Fermentation was by native yeasts, using a mixture of pumpovers and punchdowns for extraction. At dryness, free run juice was drained to barrel, and the berries gently pressed separately. The wine was aged on its lees before blending. Bottled unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis