

DRAGONETTE



2021 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

40% Fiddlestix (SIP Certified Sustainable)
20% Radian (SIP Certified Sustainable)
20% Bentreock (SIP Certified Sustainable)
7% Sanford & Benedict (Organic, uncertified) 7% Rancho La Vina
6% La Rinconada

CLONES

Mt. Eden, Martini (via Martin Rey), 667,
113, 115, Pom4, Pom5, 777

HARVEST DATES

September 7, 8, 9, 15, 16, 21, 27, 30 &
October 1, 7, 14

APELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters
87% destemmed, 13% whole cluster
2 to 3 Day cold soak
Native yeasts/Native MLF

COOPERAGE

100% French Oak (40% new) - Francois
Freres, Cadus, Seguin Moreau, Rousseau

AGING

19 months on the lees

BOTTLED

April 27, 2023

ALCOHOL: 14.3%

CASES PRODUCED: 360

SUGGESTED RETAIL: \$95

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners 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 reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality.

THE VINEYARDS

FIDDLESTIX: Shale, sandy and clay loam soils with chert. Wines that are deep, highly pitched, spicy, and complex. **RADIAN:** Remote, mountainous vineyard is wild and dramatic and blanketed daily with fog and buffeted by cold winds. Poor soils, high in diatomaceous earth. Very low yields. Highly concentrated wines with minerals. **BENTROCK:** Far western SRH. Steep southeast hillside of sandy loam. Concentration and balance, red fruits and minerals. **SANFORD & BENEDICT:** Historic old vines, silky red fruits, sappy concentration, great length. **RANCHO LA VINA,** north facing mesa, western SRH, broad shouldered wines with structure. **LA RINCONADA.** Mt Eden clone on rocky soils at top of vineyard, bright cherries and good structure.

THE VINTAGE:

2021 was a relatively long, even, and generally cool year. Winter was dry and cold, but rainfall was very low until an atmospheric river arrived in March and dumped 5 inches of rain in two days. This late season rain helped push budbreak back a bit and cleansed the soils. The Spring was generally cool and windy, extending flowering somewhat, but neither frost nor shatter were a problem, and yields were reasonable in the Pinot Noir. June was cool and foggy, while July turned warmer. August was relatively cool, with highs barely reaching the mid-80s for most of the summer. September was cool and sunny, allowing for slow measured ripening. The grapes were picked methodically throughout the cool mornings of late September and early October under ideal conditions with perfect acidity and ripeness. 2021 was a winemaker's dream vintage.

OUR WINEMAKING

We harvest each lot in cold mornings with rigorous hand sorting. Fruit is mostly destemmed, occasionally fermented with a portion 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. The wine is aged on its lees for 19 months before bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis