

DRAGONETTE



2021 PINOT NOIR, BENTROCK VINEYARD



100% PINOT NOIR

114, 115, 667

HARVEST DATES

September 27 & October 1 & 4

APPELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters
88% Destemmed, 12% Whole Cluster
2-3 day cold soak
Native yeasts
Native MLF

COOPERAGE

100% French Oak (12% New)

AGING

16 months on the lees

BOTTLED

February 15, 2023

ALCOHOL: 13.9%

CASES PRODUCED: 190

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 the wines express a unique character or sense of “place” and yet are complete wines of balance, harmony and interest.

THE VINEYARD:

Bentrock, sister vineyard to Radian, is located at the far western edge of the Sta. Rita Hills on steep slopes of sandy and shale loam soils and diatomaceous earth. This site is regularly buffeted by ocean winds and cooled by daily fog giving a long, slow growing season. We select grapes from several distinct blocks at different aspects (two north facing, one south facing) and elevations (375-525 feet above sea level) from across the vineyard. The wines from here are intensely fruited but in a leaner frame from the cool location. Wines show red fruits, gentle baking spices, herbs, and marine influenced minerals. Farming is Certified Sustainable (SIP), without herbicides.

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 individual lot in the cold early morning hours with hand sorting in the field by the owners. We process the fruit within hours; the grapes are mostly destemmed without crushing, with a portion of whole cluster added to the fermenters. 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 and bottled unfiltered & unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis