

DRAGONETTE



2021 PINOT NOIR, "COLLABORATION", STA. RITA HILLS BENTROCK & RADIAN VINEYARDS



100% PINOT NOIR

CLONES

113, 114, 115, 667

VINEYARDS

Bentrock 67%

Radian 33%

HARVEST DATES

Sept 27th, Oct 1st, 4th, 7th, and 12th

APELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters

98% Destemmed, 2% Whole Cluster

2-3 day cold soak

Native yeasts

Native MLF

COOPERAGE

100% neutral French Oak

AGING

16 months on the lees

BOTTLED

January 27, 2022

ALCOHOL: 14.2%

CASES PRODUCED: 150

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 textural purity that are also true to both vintage and place.

This wine is produced in "Collaboration" with our entire staff. The team painstakingly selected six distinct barrels for this wine, which we believe shows complexity, balance, and harmony.

VINEYARDS:

Bentrock 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. Wines here are intense with cool red fruits, spice, and marine influenced minerals. Radian lies to its west at higher elevations, with more diatomaceous earth and steeper slopes. Yields are frightfully low, and the resulting wine incredibly concentrated, with darker fruits and savory, herbal notes. Both are SIP Certified Sustainable.

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 rigorous hand sorting for quality. We process the fruit within hours; in this case most of the fruit was fully destemmed without crushing. 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