

DRAGONETTE



2021 PINOT NOIR, DUVARITA VINEYARD



100% PINOT NOIR

APPELLATION

Santa Barbara County

CLONES

4, 113, 115 & 777

AVERAGE YIELD

0.6-1.25 Tons per acre

HARVEST DATES

September 16 & 21

FERMENTATION

1.5 Ton, open top fermenters
96% Destemmed 4% Whole Cluster
2-3 Day cold soak
Native yeasts
Native MLF

AGING

15 Months on the lees
French oak barrels (67% Once used)

BOTTLED

January 27, 2023

ALCOHOL: 14.2%

CASES PRODUCED: 75

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.

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.

DUVARITA VINEYARD

Duvarita vineyard is a certified Biodynamic vineyard farmed with regenerative techniques (including no till) located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The small clusters here give wines that are lean and elegant, with terrific intensity, stony minerality, and a firm Pommard-like edge of red fruits, earth and herbs.

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. 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, Most lots were destemmed, though we employed whole clusters on a small percentage of the fruit. 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 before blending and bottling, unfiltered & unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis