

DRAGONETTE



2021 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% PINOT NOIR

APPELLATION

Sta. Rita Hills

CLONES

113, 115, 667, 777, 4, 5

VITICULTURE

Sustainable (SIP Certified)

YIELDS

2.6 - 3.8 tons per acre, Average: 3.15.

HARVEST DATES

September 7, 8, 9, 15, 16

FERMENTATION

1.5 Ton open top fermenters
77% destemmed 23% Whole Cluster
2-3-day cold soak, Native yeasts & MLF

AGING

19 months on the lees

COOPERAGE

100% French oak (27% new)

BOTTLED

April 6, 2023

ALCOHOL: 14.5%

CASES PRODUCED: 500

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

THE VINEYARD

Renowned Fiddlestix lies in the heart of the cool, foggy, windy Sta. Rita Hills, which enjoys an extraordinarily long growing season. Now over 20 years old, its well-drained soils include a wide array of sandy and clay loam, Monterey shale, and Botella with some chert. We obtain fruit from six separate blocks, each harvested, fermented (portion of whole clusters) and barreled separately. Wines show expressive, high-toned fruit, baking spices and good underlying 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 the cold morning hours with rigorous hand sorting. We process the fruit within hours; some is fully destemmed without crushing, some is fermented with a percentage 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 separately. The wine is aged on its lees for 19 months before bottling.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis