

# DRAGONETTE



2021 PINOT NOIR, SANFORD & BENEDICT VINEYARD, STA. RITA HILLS



100% PINOT NOIR

## APPELLATION

Sta. Rita Hills

## CLONES

“Heritage” selection (Martini via Martin Ray)

667

## VITICULTURE (OUR BLOCKS)

Organic Practices (Not Certified)

## HARVEST DATES

September 27 & October 1 & 7

## YIELD (TONS PER ACRE)

4.56 TPA

## FERMENTATION

1.4 Ton open top fermenters  
96% Destemmed, 4% Whole Cluster

2-3 day cold soak

Native yeasts & MLF

## COOPERAGE

100% French Oak (20% new)

## AGING

16 months on the lees

## BOTTLED

February 15, 2023

ALCOHOL: 14.2%

CASES PRODUCED: 350

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

Historic Sanford & Benedict is the original Pinot Noir vineyard (est. 1971) in the Santa Ynez Valley (Sta. Rita Hills was not established until 2001), and it has been the inspiration for winemakers for ever since. Originally planted to a selection of apparently secret “heritage” clones (subsequently expanded and replanted over the years), this magical site simply buzzes with cosmic energy. We purchase fruit here from two distinct blocks of older vines (1999) and oldest vines (1972), buying by the acre so we may employ specialized organic farming practices. These stately vines stand tall on their enormous trunks, while still producing a solid crop of beautifully concentrated grapes. The resulting wines display sappy red and black cherry fruits with old-vine style and grace.

## 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; some is destemmed without crushing, some left whole bunch. 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 selection, blending and bottling without fining or filtration.

## PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis