

DRAGONETTE



2022 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



VINEYARDS

35% Fiddlestix (SIP Certified Sustainable)
35% Radian (SIP Certified Sustainable)
12% Bentrack (SIP Certified Sustainable)
12% Sanford & Benedict (Organic, uncertified)
6% Rancho La Vina

CLONES

Martini (Martin Rey), 4, 113, 115, 667, & 777

HARVEST DATES

September 1, 2, 7, 9, 10, 14, 22, & 26

APELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters
89% destemmed, 11% whole cluster
2 to 3 Day cold soak
Native yeasts/Native MLF

COOPERAGE

100% French Oak (50% new) - Francois Freres, Cadus, Seguin Moreau, Rousseau, Meyrieux

AGING

19 months on the lees

BOTTLED

April 26, 2024

ALCOHOL: 14%

CASES PRODUCED: 400

SUGGESTED RETAIL: \$105

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners 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.

This reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality.

THE VINEYARDS

FIDDLESTIX: Clay and sandy loam soils with chert. Wines that are deep, highly pitched, spicy, and complex. **RADIAN:** Remote, mountainous vineyard is wild and dramatic and blanketed daily with fog and buffeted by cold winds. Poor soils, high in diatomaceous earth. Very low yields. Highly concentrated wines with minerals. **BENTROCK:** Far western SRH. Steep southeast hillside of sandy loam. Concentration and balance, red fruits and minerals. **SANFORD & BENEDICT:** Historic old vines, silky red fruits, sappy concentration, great length. **RANCHO LA VINA,** north facing mesa, western SRH, broad shouldered wines with structure.

THE VINTAGE:

2022 was another generally cool year that was upended by a late season heatwave, much like 2020. Winter began with a series of December storms and excellent early rainfall. Unfortunately, there was no rain after January, leaving soils dry by early Spring, which was cool and very windy. Budbreak was early but yields were on the low side due to shatter and drought. Spring and early summer were cool with only a few days of warmth, portending a late year. August turned warmer and ripening accelerated. In early September we faced an extended 7-10 day heatwave, which required careful monitoring, picking and sorting. Yields suffered from dehydration, but acidities remained solid from the overall cool year. With careful sorting and handling, quality was excellent.

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 19 months before bottling without fining or filtration.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis