

# DRAGONETTE



## 2022 PINOT NOIR, BENTROCK VINEYARD



100% PINOT NOIR

114, 115, 667 & Swan

### HARVEST DATES

September 9, 13, 14 & 24

### APPELLATION

Sta. Rita Hills

### FERMENTATION

1.4 Ton open top fermenters  
80% Destemmed, 20% Whole Cluster  
2-3 day cold soak  
Native yeasts  
Native MLF

### COOPERAGE

100% French Oak (25% New)

### AGING

18 months on the lees

### BOTTLED

March 25, 2024

ALCOHOL: 14.3%

CASES PRODUCED: 200

SUGGESTED RETAIL: \$85

### 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:

Bentrock, sister vineyard to Radian, is located at the far western edge of the Sta. Rita Hills on steep slopes of sandy and shaly clay loam soils and diatomaceous earth. This site is regularly buffeted by ocean winds and cooled by daily fog giving a long, slow growing season. We select grapes from several distinct blocks at different aspects (two north facing, one south facing) and elevations (375-525 feet above sea level) from across the vineyard. The wines from here are intensely fruited but in a leaner frame from the cool location. Wines show red fruits, gentle baking spices, herbs, and marine influenced minerals. Farming is Certified Sustainable (SIP), without herbicides.

### 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 for 18 months before bottling without fining or filtration.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis