

DRAGONETTE



2022 PINOT NOIR, “COLLABORATION”, STA. RITA HILLS



100% PINOT NOIR

CLONES

114, 115, 667

VINEYARDS

Bentrock 50%

Radian 35%

Duvarita 15%

HARVEST DATES

Sept 8, 14, 22, 24 & 26

APPELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters

95% Destemmed, 5% Whole Cluster

2-3 day cold soak

Native yeasts

Native MLF

COOPERAGE

100% neutral French Oak

AGING

16 months on the lees

BOTTLED

March 5, 2024

ALCOHOL: 14.1%

CASES PRODUCED: 150

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.

This wine is produced in “Collaboration” with our entire staff. The team painstakingly selected six distinct barrels for this wine, which we believe shows complexity, balance, and harmony.

VINEYARDS:

Bentrock is located at the far western edge of the Sta. Rita Hills on steep slopes of sandy and shale loam soils and diatomaceous earth. This site is regularly buffeted by ocean winds and cooled by daily fog giving a long, slow growing season. Wines here are intense with cool red fruits, spice, and marine influenced minerals. Radian lies to its west at higher elevations, with more diatomaceous earth and steeper slopes. Yields are frightfully low, and the resulting wine incredibly concentrated, with darker fruits and savory, herbal notes. Both are SIP Certified Sustainable. Duvarita is one of the westernmost vineyards in all of Santa Barbara. Sandy soils with regenerative, Biodynamic farming.

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 16 months before bottling without fining or filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis