

# DRAGONETTE



## 2022 PINOT NOIR, DUVARITA VINEYARD



100% PINOT NOIR

### APPELLATION

Santa Barbara County

### CLONES

4, 113, 115, 667 & 777

### AVERAGE YIELD

0.5-1.15 Tons per acre

### HARVEST DATES

September 2 & 8

### FERMENTATION

1.5 Ton, open top fermenters  
90% Destemmed 10% Whole Cluster  
2-3 Day cold soak  
Native yeasts  
Native MLF

### AGING

16 Months on the lees  
French oak barrels (30 % new)

### BOTTLED

February 2, 2024

ALCOHOL: 13.3%

CASES PRODUCED: 170

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 textural 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.

### DUVARITA VINEYARD

Duvarita vineyard is a certified Biodynamic vineyard farmed with regenerative techniques (including no till) located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The small clusters here give wines that are lean and elegant, with terrific intensity, stony minerality, and a firm Pommard-like edge of red fruits, earth and herbs.

### 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 rigorous hand sorting for quality. We process the fruit within hours, Most lots were destemmed, though we employed whole clusters on a small percentage of the fruit. 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 before blending and bottling, unfinned & unfiltered.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis