

DRAGONETTE



2022 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% PINOT NOIR

APPELLATION

Sta. Rita Hills

CLONES

113, 115, 667, 777, 4, 5

VITICULTURE

Sustainable (SIP Certified)

YIELDS

2.4 - 3.2 tons per acre (Average: 2.83)

HARVEST DATES

August 31, September 2, 10, 13

FERMENTATION

1.5 Ton open top fermenters
85% destemmed 15% Whole Cluster
2-3-day cold soak, Native yeasts & MLF

AGING

19 months on the lees

COOPERAGE

100% French oak (33% new)

BOTTLED

April 26, 2023

ALCOHOL: 13.3%

CASES PRODUCED: 500

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 wines from a particular vineyard express a unique character or sense of “place” and yet are complete wines of balance, harmony, and interest.

THE VINEYARD

Renowned Fiddlestix lies in the heart of the cool, foggy, windy Sta. Rita Hills, which enjoys an extraordinarily long growing season. Now over 20 years old, its well-drained soils include a wide array of clay and sandy loam, primarily Botella clay soils with some chert. We obtain fruit from six separate blocks, each harvested, fermented (some with a portion of whole clusters) and aged separately. Wines show expressive, high-toned fruit, baking spices and good underlying 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. We harvested 5 of our 7 blocks at Fiddlestix prior to the heatwave. In the remaining two blocks, 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 19 months before bottling without fining or filtration.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis