

# DRAGONETTE



## 2022 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

### VINEYARDS

Fiddlestix - 32%  
Radian - 22%  
Sanford & Benedict - 12%  
Bentrock - 10%  
Rancho La Vina - 6%  
La Rinconada - 6%  
Spear - 6%  
Duvarita - 6%

### CLONES

113, 114, 115, 667, 777, 4, 5, Swan, Mt. Eden,  
Heritage Martini (via Martin Ray)

### HARVEST DATES

August 31- September 26

### FERMENTATION

1.5 ton open top fermenters  
96% Destemmed, 4% Whole Cluster  
Native yeasts & MLF (in barrel)

### AGING & COOPERAGE

15 months on the lees  
Neutral French oak barrels

### BOTTLED

February 1, 2024

ALCOHOL: 14.2%

CASES PRODUCED: 820

SUGGESTED RETAIL: \$55

### GEOGRAPHY & PHILOSOPHY

Located at the cool, foggy windswept western edge of northern Santa Barbara County, Sta. Rita Hills is justly renowned for producing world class Pinot Noir. We select several distinctive vineyard sites in diverse soils, elevations, and aspects, and then farm these sites with exacting detail to obtain fruit of extraordinary quality. This fruit is gently shepherded into Pinot Noirs of aromatic and flavor complexity, textural purity and impeccable balance. This wine is a selection of individual barrels, each intended to add nuance and interest to the final blend.

### THE VINEYARDS

**FIDDLESTIX (SIP CERTIFIED SUSTAINABLE):** Primarily Botella clay loam soils, with some chert. Wines are rich, high-pitched, spicy, and complex; **RADIAN (SIP):** Dramatic, steep, remote and otherworldly. Cold, windy conditions give tiny yields and great concentration. **SANFORD & BENEDICT (ORGANIC, NOT CERTIFIED):** Historic, 50-year-old vines at magical site. Concentrated, bright red fruits, elegance and length. **BENTROCK (SIP):** Steep hills, cold winds and dense fog, wines with concentrated red fruits and minerals. **RANCHO LA VINA:** Mighty north facing plateau, sandy loam soils, sturdy wines with big fruit presence. **LA RINCONADA:** Mt. Eden clone. Rock-filled, north facing slope. Middle weight, cherry driven, good structure. **SPEAR (CERTIFIED ORGANIC):** Steep slope of sandy loam, swan clone, red fruited wines with fresh herbs. **DUVARITA (BIODYNAMIC):** Sandy, south-facing hillside. Low Yields.

### 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, and we process the fruit within hours. Most lots were destemmed, though we employed whole clusters on a small percentage of the fruit. Fermentation was by native yeasts, using a mixture of pumpovers and punchdowns for extraction. At dryness, free run juice was drained to barrel, and the berries gently pressed separately. The wine was aged on its lees before blending. Bottled unfinned & unfiltered.

### PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis