

DRAGONETTE



2023 PINOT NOIR, BENTROCK VINEYARD



100% PINOT NOIR

CLONES

114, 115, 667 & Swan

VITICULTURE

Sustainable (SIP Certified)

Under-vine cultivation (no herbicides)

HARVEST DATES

September 25, Oct 2, 5, 9

APELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters

88% Destemmed, 12% Whole Cluster

2-3 day cold soak

Native yeasts

Native MLF

COOPERAGE

100% French Oak (20% New)

AGING

16 months on the lees

BOTTLED

February 26, 2025

ALCOHOL: 14.1%

CASES PRODUCED: 240

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

2023 was an excellent vintage, a product of good rainfall, a cool spring, and occasional short periods of moderate heat in the summer before an ideal September allowed measured, even ripening. A wet winter cleansed and supercharged the soil with moisture for the growing season, and canopies grew strong. May and June were generally cool, and flowering was extended, but set was solid across grape varieties. July turned warm (but not hot), which accelerated growth nicely. August turned cooler with occasional warm periods (August 5-7, 15-16 & 28-30). Hurricane Hilary (which swamped the desert southwest from August 16-20) only brought high humidity to the Central Coast. September turned cool, and Labor Day itself was the coolest in years, thankfully. The rest of September and October were essentially mild, and Pinot Noir grapes slowly ripened until they could be picked deliberately on cool foggy mornings from early to mid-October.

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