

# DRAGONETTE



## 2023 PINOT NOIR, "COLLABORATION", STA. RITA HILLS



100% PINOT NOIR

### CLONES

114, 115, 667, 777, Martini (via Martin Ray)

### VINEYARDS

Fiddlestix - 33.3%

Radian 33.3%

Bentrock 16.6%

Sanford & Benedict 16.6%

### HARVEST DATES

Sept 14, 15 & October 2, 3, 9, 11, 12

### 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

February 26, 2025

ALCOHOL: 14.0%

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:

**FIDDLESTIX:** Clay and sandy loam soils with chert. Wines that are deep, highly pitched, spicy, and complex. **RADIAN:** Remote, mountainous vineyard is wild and dramatic and blanketed daily with fog and buffeted by cold winds. Poor soils, high in diatomaceous earth. Very low yields. Highly concentrated wines with minerals. **BENTROCK:** Far western SRH. Steep southeast hillside of sandy loam. Concentration and balance, red fruits and minerals. **SANFORD & BENEDICT:** Historic, old vines, silky red and blue fruits, sappy concentration, great length.

### 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