

DRAGONETTE



2023 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% PINOT NOIR

APPELLATION

Sta. Rita Hills

CLONES

4, 115, 667, 777

VITICULTURE

Sustainable (SIP Certified)

Under-vine cultivation (no herbicides)

YIELDS (TONS PER ACRE)

2.87 - 4.14 TPA, Average: 3.48 TPA

HARVEST DATES

September 7, 13, 14, 15

FERMENTATION

1.5 Ton open top fermenters

78% destemmed 22% Whole Cluster

2-3-day cold soak, Native yeasts & MLF

AGING

18 months on the lees

COOPERAGE

100% French oak (38% new)

BOTTLED

March 26, 2025

ALCOHOL: 13.8%

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

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 18 months before bottling without fining or filtration.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis