

DRAGONETTE



2023 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

Fiddlestix - 42%

Radian - 15%

La Rinconada - 15%

Bentrock - 8%

Ioninths - 7%

Sanford & Benedict - 5%

Spear - 5%

Rancho La Vina - 3%

CLONES

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

HARVEST DATES

September 7 - October 12

FERMENTATION

1.5 ton open top fermenters

90% Destemmed, 10% Whole Cluster

Native yeasts & MLF (in barrel)

AGING & COOPERAGE

15 months on the lees

French oak barriques (6% new)

BOTTLED: January 26, 2025

ALCOHOL: 14.2%

CASES PRODUCED: 850

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. **LA RINCONADA:** Mt. Eden clone. Rock-filled, north facing slope. Middle weight, cherry driven, good structure. **BENTROCK (SIP):** Steep hills, cold winds and dense fog, with concentrated red fruits and minerals. **IONINTHS (ORGANIC):** Sandy, north-facing hillside. Low Yields. **SANFORD & BENEDICT (ORGANIC, NOT CERTIFIED):** 50-year-old vines, magical site. Concentrated, bright red fruits, elegance and length. **SPEAR (CERTIFIED ORGANIC):** Steep slope of sandy loam, swan clone, red fruited wines with fresh herbs. **RANCHO LA VINA:** Mighty north facing plateau, sandy loam soils, sturdy wines with big fruit presence.

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 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 15 months on its lees before blending. Bottled unfined & unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis