

DRAGONETTE



2024 PINOT NOIR, RADIAN VINEYARD



100% PINOT NOIR

CLONES

113, 115, 667, 777

VITICULTURE

Sustainable (SIP Certified)

Under-vine cultivation (no herbicides)

HARVEST DATES

September 19 & 30, October 8 & 11

APPELLATION

Sta. Rita Hills

FERMENTATION

1.5 Ton open top fermenters

97% Destemmed, 3% Whole Cluster

2-3 day cold soak, Native yeasts

Native MLF

COOPERAGE

100% French Oak (28% new)

AGING

17 months on the lees

BOTTLED

March 12, 2026

ALCOHOL: 14.1%

CASES PRODUCED: 425

SUGGESTED RETAIL: \$85

PHILOSOPHY

We seek to identify exceptional vineyard sites and farming partners 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

Radian vineyard is located at the far western edge of the Sta. Rita Hills on dramatically steep slopes with large amounts of diatomaceous earth. Radian is extreme, regularly blanketed by fog and buffeted by high winds. The vines here struggle to set fruit, and the yields are extremely low, but the grapes highly concentrated. The resulting wines are intense and powerful, with great depth, driving energy and a fascinating mineral streak complicated by herbs and spices and a long finish.

THE VINTAGE

2024 was an excellent vintage. The 2024 growing season in the Sta. Rita Hills was defined by a cool and mild winter with very little rainfall, leading to an early budbreak, very low yields and measured shoot growth. Spring was cool and windy, and summer was also cool, particularly July, where highs rarely exceeded 75 degrees. A little late August warmth helped push things along, but even then, there were cool evenings. September was mild too, until the end of the month when some heat arrived. The more central portions of the SRH (S&B, Fiddlestix) were harvested in mid-September, while the western portions (Radian, Bentrack) hung until early and even mid-October. Low yields and small berries brought concentration without excess weight, while steady maritime influence preserved acidity and structure.

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 17 months before bottling without fining or filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis