

DRAGONETTE



2024 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

Fiddlestix - 52%
Radian - 12%
Bentrock - 8%
Sanford & Benedict - 8%
Rancho La Vina - 8%
Sanford La Rinconada - 8%
Ioninths - 4%

CLONES

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

HARVEST DATES

August 29 - October 11

FERMENTATION

1.5 ton open top fermenters
93% Destemmed, 7% Whole Cluster
Native yeasts & MLF (in barrel)

AGING & COOPERAGE

15 months on the lees
French oak barriques (11% new)

BOTTLED: January 29, 2026

ALCOHOL: 14.4%

CASES PRODUCED: 625

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. BENTROCK (SIP): Steep hills, cold winds and dense fog, with concentrated red fruits and minerals. SANFORD & BENEDICT (ORGANIC, NOT CERTIFIED): 50+year-old vines, magical site. Concentrated, bright red fruits, elegance and length. RANCHO LA VINA: Mighty north facing plateau, sandy loam soils, sturdy wines with big fruit presence. SANFORD LA RINCONADA: Heritage clones in rocky soils, excellent cherry fruits and body; IONINTHS (ORGANIC): Sandy, very cool and windy north-facing hillside. Very low yields.

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, Bentrock) 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 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 unfinned & unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis