

DRAGONETTE CELLARS



2012 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

JOHN SEBASTIANO - 60%
FIDDLESTIX - 14%
LA ENCANTADA - 10%
ZOTOVICH - 9%
RADIANT - 6%
BENTROCK - 1%

CLONES

4, 113, 114, 115, 667, 828, 777

YIELDS

.73 TO 3.5 TPA (AVERAGE 2.8 TPA)

HARVEST DATES

SEPTEMBER 12TH TO 28TH

APPELLATION

STA. RITA HILLS

FERMENTATION

92% DESTEMMED, 8% WHOLE CLUSTER,
4 TO 7 DAY COLD SOAK, NATIVE AND
COMMERCIAL YEASTS

COOPERAGE

100% FRENCH OAK, 18% NEW

AGING

15 MONTHS ON THE LEES

BOTTLED

JANUARY 9, 2014 (UNFILTERED)

ALCOHOL: 14.5%

CASES PRODUCED: 875

SUGGESTED RETAIL: \$44

PHILOSOPHY

WE STRIVE TO CREATE PINOT NOIRS OF TEXTURAL PURITY, COMPLEXITY AND BALANCE. COMPLEXITY AND BALANCE ARE ACHIEVED BY METICULOUS ATTENTION TO DETAIL IN THE VINEYARD, WHERE EACH BLOCK IS MANAGED FOR APPROPRIATE CANOPY AND PROPER YIELDS. TEXTURAL PURITY CAN ONLY RESULT WHERE THE DELICATE AND ETHEREAL PINOT NOIR IS VERY GENTLY HANDED IN THE CELLAR, AND MANIPULATION SEVERELY LIMITED. THEREFORE WE AGE OUR WINES ON THEIR LEES, WITHOUT RACKING, WITH LITTLE MOVEMENT AND CONSTANT TOPPING. MOREOVER, EACH WINE IS BOTTLED ONLY AFTER SUFFICIENT TIME IN BARREL TO PERMIT IDEAL EVOLUTION. THIS APPELLATION BLEND IS CRAFTED OF WINES FROM SEVERAL DISTINCTIVE BLOCKS AND VINEYARD SITES, EACH SELECTED FOR ITS ABILITY TO ADD UNIQUE BUT COMPLIMENTARY CHARACTERISTICS TO THE FINAL BLEND.

THE VINEYARDS

JOHN SEBASTIANO LIES ON STEEP, WINDSWEEP SLOPES, AND OUR SEVERAL DISTINCT BLOCKS (CLONES 4, 828 AND 777) YIELD INTENSE, FRUIT DOMINATED WINES. RENOWNED FIDDLESTIX VINEYARD PROVIDES RED FRUITED ELEGANCE AND SPICE. LA ENCANTADA GIVES INTENSE, TEXTBOOK SRH BLACK CHERRY FRUITS AND SPICE, ZOTOVICH, ON ALMOST PURE SAND, GROWS TINY BERRIES GIVING ELEGANT, HIGH-REGISTER RED FRUITED WINES OF CHARACTER. RADIANT'S PURE DIATOMACEOUS EARTH SOILS YIELD CONCENTRATED WINES WITH GREAT MINERALITY AND COMPLEXITY. BENTROCK, NEAR RADIANT, GIVES ENERGETIC, CONCENTRATED WINES, BUT IN AN ELEGANT, BALANCED STYLE.

THE VINTAGE

2012 WAS AN EXCEPTIONAL VINTAGE, BOTH IN TERMS OF PRODUCTIVITY AND QUALITY. BUDBREAK WAS EARLY, BUT WE AVOIDED ANY SIGNIFICANT FROSTS. SET TOOK PLACE UNDER SUNNY SKIES WITHOUT EXCESSIVE WINDS. THE GROWING SEASON WAS LONG AND WARM, WITHOUT ANY SIGNIFICANT HEAT SPIKES. SEPTEMBER IN PARTICULAR WAS LOVELY, WITH LOTS OF SUNSHINE, BUT COLD NIGHTS HELPED MODERATE THE SUGAR DEVELOPMENT IN THE GRAPES. THE CROP ITSELF WAS LARGER THAN IN PRIOR YEARS; HOWEVER, AS IT TURNED OUT THE ADDITIONAL HEAT FROM THE LONG EVEN SUMMER ALLOWED THE GRAPES TO RIPEN EVENLY ACROSS THE BLOCKS. AS HARVEST APPROACHED WE CONSTANTLY MONITORED INDIVIDUAL BLOCKS FOR FLAVOR AND CRITICAL ACIDITY, BEFORE PICKING IN MULTIPLE PASSES TO ENSURE OPTIMUM QUALITY.

OUR WINEMAKING

WE SCHEDULE ALL PICKS FOR EARLY MORNING (OR NIGHT) HARVEST, AND WE PERSONALLY HAND SORT CLUSTERS IN THE FIELD. WE PROCESS THE FRUIT WITHIN HOURS; SOME IS FULLY DESTEMMED WITHOUT CRUSHING, SOME IS FERMENTED WITH A PERCENTAGE OF WHOLE CLUSTERS. WE COLD SOAK THE GRAPES FOR 4 TO 7 DAYS BEFORE PERMITTING FERMENTATION TO COMMENCE WITH NATIVE YEASTS (SOMETIMES ASSISTED WITH COMMERCIAL YEASTS) AND TEMPERATURE CONTROL. AT DRYNESS, FREE RUN JUICE IS DRAINED DIRECTLY TO BARREL AND THE REMAINING BERRIES GENTLY PRESSED SEPARATELY. THE WINES ARE AGED ON THEIR LEES, WITHOUT RACKING. PAINSTAKING BLENDING EMPHASIZES COMPLEXITY AND BALANCE. BOTTLED UNFILTERED.

PROPRIETORS/WINEMAKERS

JOHN DRAGONETTE, STEVE DRAGONETTE, & BRANDON SPARKS-GILLIS

PO Box 1932 • SANTA YNEZ • CA • 93460 • 805.688.8440 • 805.558.3215(FAX)
EMAIL: INFO@DRAGONETTECELLARS.COM WEB: DRAGONETTECELLARS.COM