

DRAGONETTE



2014 PINOT NOIR, DUVARITA VINEYARD



100% PINOT NOIR

C LONES

113, 115 & 777

APPELLATION

Santa Barbara County

AVERAGE YIELD (TPA)

2.25 Tons per Acre

HARVEST DATES

August 13-21

FERMENTATION

1.5 Ton, open top fermenters

4-7 Day cold soak

Native Yeasts

Pumpovers, punchdowns

AGING

18 Months on the lees

French Oak Barrels

10% New

BOTTLED

February 22, 2016 (unfiltered)

ALCOHOL: 13.4%

CASES PRODUCED: 260

SUGGESTED RETAIL: \$60

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 vineyard block is managed for appropriate canopy and proper yields. Textural purity can only result where the delicate and ethereal Pinot Noir is very gently handled and manipulations in the cellar eschewed. 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.

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.

DUVARITA VINEYARD

Duvarita vineyard is located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand. As of 2013, the vineyard has been farmed biodynamically, although it is not certified as of yet. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The small clusters here give wines that are lean and elegant, with terrific intensity, stony minerality, and a firm Pommard-like edge of red fruits, earth and herbs.

THE VINTAGE

The 2014 vintage was defined by almost no rainfall and a historically early budbreak. The vintage saw sustained periods of warm to hot weather, however, we had no dangerous heat spikes. The lack of rainfall resulted in some soil toxicity, requiring extra irrigation, and this led to solid (often surprisingly so) yields. However, the warmth of the season allowed the plants to ripen sufficiently. Acid levels were moderate. With no real cool down, the harvest was as early as any in recent memory, starting in early to mid-August for some varieties. The wines had plenty of phenolics, however, and are already delightful even at an early age.

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, destemming whole berry, without crushing. 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 new and used French oak barrels and the remaining berries gently pressed separately. The wines are aged on their lees, without racking, before rigorous selection and blending, then bottling without fining or filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis