

DRAGONETTE



2014 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% PINOT NOIR

APPELLATION
Sta. Rita Hills

CLONES
113, 115, 667, 777

HARVEST DATES
August 21 to September 6

FERMENTATION
1.5 Ton Open Top Fermenters
13% whole cluster
4-7 day cold soak
Native yeasts

COOPERAGE
100% French Oak, 13% new

AGING
20 months on the lees

BOTTLING
April 18, 2016 (unfiltered)

ALCOHOL: 14.5%

CASES PRODUCED: 375

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 without manipulation. 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.

THE VINEYARD

Fiddlestix is a renowned vineyard at the cool western edge of the Sta. Rita Hills appellation. The early morning fog and cool afternoon breezes provide Pinot Noir with a long, even growing season, which allows full phenolic maturity at reasonable sugar levels. We obtain fruit from four separate blocks in precise locations in the vineyard and individually monitor, harvest, ferment, barrel, and age the wine until blending.

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.

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, and using a mixture of pigeage, pumpovers and gentle punchdowns for extraction. At dryness, we drain the free run juice to barrel and gently press the remaining barrels separately. This wine was aged on its lees for 20 months before rigorous selection, blending and bottling without filtration.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis