

DRAGONETTE



2015 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

Radian - 41%

Fiddlestix - 30%

John Sebastiano - 15%

La Encantada - 7%

Cargasacchi - 4%

Duvarita - 4%

CLONES

4, 113, 114, 115, 667, 777

YIELDS

1.18 to 3.4 Tons per acre

HARVEST DATES

August 11 to September 6

FERMENTATION

1.4 ton open top fermenters

93 % Destemmed, 7% whole cluster

4 to 7 day cold soak

Native yeasts

COOPERAGE

100% French oak (4% new)

AGING

16 months on the lees

BOTTLED

January 12, 2017 (unfiltered)

ALCOHOL: 14.4%

CASES PRODUCED: 650

SUGGESTED RETAIL: \$45

GEOGRAPHY & PHILOSOPHY

Located at the extreme western edge of northern Santa Barbara County, the cool, foggy, windswept Sta. Rita Hills appellation has rapidly become known world-wide for producing Pinot Noirs of extremely high quality. We select several distinctive vineyard sites in diverse soils and microclimates for our Pinot Noir grapes, and then farm these sites with exacting detail in order to obtain only the highest quality fruit. With these exceptional raw materials, we then strive to create Pinot Noirs characterized by aromatic and flavor complexity, textural purity and balance. We gently ferment the grapes in tiny lots, age the wines on their lees, and then blend and bottle only after sufficient time in barrel to permit ideal evolution. This wine is a selection of individual barrels, each intended to add complexity to the final blend.

THE VINEYARDS

Remote and mountainous, blasted by cold winds and covered in fog, the dramatic RADIANT vineyard with its diatomaceous soils and tiny yields gives concentrated wines with great minerality and complexity. Five distinct blocks at the renowned FIDDLESTIX provide complex, red fruited, spicy wines. JOHN SEBASTIANO lies on steep, windswept slopes, and yields intense, fruit-dominated wines. Cool and foggy LA ENCANTADA gives intense, textbook Sta. Rita Hills black cherry fruits and structure. CARGASACCHI produces dark, concentrated wines. DUVARITA's sandy soils give elegant, high-register, red fruited wines with fresh herb notes.

THE VINTAGE

2015 was the last year of a record breaking 3-4 year period of extreme drought. Partially as a result, the vines broke bud in very early March under warm conditions which lasted into April. However, a very cool and windy May resulted in very poor set; with crop levels reduced significantly (although Radian's very low yields are typical). What little fruit was on the vine received all the plants' energy through very warm to hot temperatures in June, July and right up until harvest, which commenced as early as the very beginning of August. Harvest was conducted under somewhat rapid (and thus tricky) conditions, but the fruit that was picked was of truly outstanding quality; with incredible depth and concentration. The wines will be impressive in their youth but should age well on the strength of the great underlying material.

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 temperature control. At dryness, free run juice is drained directly to barrel, and the remaining berries are gently pressed separately. The wines are aged on their lees, without racking. Painstaking blending emphasizes complexity and balance. Bottled unfiltered & unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis