

DRAGONETTE



2015 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

VINEYARDS & CLONES

Radian (114, 115, 667, 777) - 55%

Fiddlestix (113, 115, 777) - 24%

La Encantada (667) - 18%

HARVEST DATES

August 5 - 31

APPELLATION

Sta. Rita Hills (SRH)

FERMENTATION

1.4 Ton open top fermenters

4 to 7 Day cold soak

5% Whole cluster

Native yeasts

Pumpovers and punchdowns

COOPERAGE

100% French Oak (55% new)

Coopers: Francois Freres, Rousseau,

Cadus & Seguin Moreau

AGING

20 months on the lees

BOTTLED

May 2, 2017 (Unfiltered)

ALCOHOL: 14.1%

CASES PRODUCED: 260

SUGGESTED RETAIL: \$95

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. Thus, we age our wines on their lees, without racking, with little movement and constant topping. Each wine is bottled only after sufficient time in barrel to permit ideal evolution.

This reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality.

THE VINEYARDS

RADIAN: Far western edge of SRH. Remote, mountainous vineyard is wild, dramatic, and is blanketed daily in cool Pacific fog and then buffeted by cold, high winds. We selected multiple blocks on steep hillsides with varying aspects and clones. Soils are poor and high in diatomaceous earth and yields are typically extremely low (1.54 tons of grapes per acre in 2015). **FIDDLESTIX:** Renowned, sustainable ranch on thin, well-drained shale and sandy and clay loam soils with some chert. Multiple distinct blocks and clones give wines that are deep, highly pitched, spicy, and complex. **LA ENCANTADA:** Remote, organically farmed ranch in far western SRH. Our block is on poor, sandy-loam soils. Our special pruning reduces yields, which result in dark, full, brooding wines with black cherry, baking spices, woody notes, and solid tannins.

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.

WINEMAKING

We harvest each individual lot in the cold early morning hours with rigorous hand sorting for quality. 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, free run juice is drained to barrel and the remaining berries gently pressed directly to barrel. Aging is on the lees, without racking.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis

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