

DRAGONETTE



2015 PINOT NOIR, DUVARITA VINEYARD



100% PINOT NOIR

APPELLATION

Santa Barbara County

CLONES

113, 115 & 777

AVERAGE YIELD

1.24- 1.7 Tons per acre
(Average 1.44)

HARVEST DATES

August 14-17

FERMENTATION

1.5 Ton, open top fermenters
13% Whole clusters
4-7 Day cold soak
Native yeasts
Pumpovers, punchdowns

AGING

18 Months on the lees
French oak barrels
17% New

BOTTLED

January 12, 2017 (unfiltered)

ALCOHOL: 14.4%

CASES PRODUCED: 140

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, and it will be certified by Demeter as of the 2016 harvest. 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

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 extremely well on the strength of the great underlying material.

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