

DRAGONETTE



2016 PINOT NOIR, DUVARITA VINEYARD



100% PINOT NOIR

APPELLATION

Santa Barbara County

CLONES

113, 115 & 777

AVERAGE YIELD

1.75- 2.38 Tons per acre
(Average 2.05)

HARVEST DATES

August 24-26

FERMENTATION

1.5 Ton, open top fermenters
100% Destemmed
4-5 Day cold soak
Native yeasts
Pumpovers, punchdowns

AGING

16 Months on the lees
French oak barrels
14% New

BOTTLED

January 23, 2018

ALCOHOL: 13.6%

CASES PRODUCED: 165

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 a certified Biodynamic vineyard located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand. 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

2016 was another in a string of terrific vintages in Santa Barbara. We had another early budbreak, and (unlike 2015) perfect weather during set, allowing for a strong, balanced crop. May, June and July were quite warm and ripening was fairly quick; however, an unseasonably cool August slowed the vines considerably. For the winemaker it was almost ideal, as the grapes were able to complete ripening slowly, without heat spikes, and the grapes maintained excellent acidity. Over a series of cool mornings, we picked each block at near-perfect ripeness and balance. The wines appear to have great fruit character, fresh acidity and tannic structure and solid depth.

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 5 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.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis