

DRAGONETTE



2016 PINOT NOIR, RADIAN VINEYARD, STA. RITA HILLS



100% PINOT NOIR

CLONES

114, 115, 667, 777

YIELD (TONS PER ACRE)

1.2 to 2.96 TPA
(Average 1.97)

HARVEST DATES

September 2, 7, 9 and 12

APPELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters
Temperature control
97% Destemmed / 3% whole cluster
4-5 day cold soak
Native yeasts

COOPERAGE

100% French Oak (25% new)

AGING

18 months on the lees

BOTTLED

March 9, 2018

ALCOHOL: 13.7%

CASES PRODUCED: 490

SUGGESTED RETAIL: \$75

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.

THE VINEYARD

Radian vineyard is located at the far western edge of the Sta. Rita Hills on dramatically steep slopes with large amounts of diatomaceous earth. Radian is extreme, regularly blanketed by fog and buffeted by high winds. The vines here struggle to set fruit, and the resulting yields are extremely low, but the grapes highly concentrated. The resulting wines are lean and intense, with a fascinating mineral streak and a remarkable depth of flavor even at low alcohol levels.

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 without filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis