

DRAGONETTE



2016 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

Bentrock - 35%, John Sebastiano - 22%
La Encantada - 20%, Radian - 10%
Fiddlestix - 7%, Cargasacchi - 4%
Spear - 2%

CLONES

113, 114, 115, 667, 777, Pommard, Swan

YIELDS

1.52 to 3.76 Tons per acre (average 2.31)

HARVEST DATES

August 24 to September 12

FERMENTATION

1.4 ton open top fermenters
96% Destemmed, 4% whole cluster
4 to 7 day cold soak
Native yeasts

COOPERAGE

100% French oak (10% new)

AGING

16 months on the lees

BOTTLED

January 23, 2018

ALCOHOL: 14.2%

CASES PRODUCED: 988

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, cool, windy, isolated BENTROCK vineyard gives wines with concentrated red fruits and minerals. JOHN SEBASTIANO lies on steep, windswept slopes, and yields intense, fruit-dominated wines. Cool, foggy and wild LA ENCANTADA gives intense, textbook Sta. Rita Hills black cherry fruits and structure. RADIAN vineyard with its diatomaceous soils and tiny yields gives concentrated wines with great minerality and complexity. FIDDLESTIX's well drained benchlands provide complex, red fruited, spicy wines. CARGASACCHI produces dark, concentrated wines. SPEAR's steep slopes of sandy loam give elegant, high-register, red fruited wines with fresh herb notes.

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.

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 unfinned & unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis