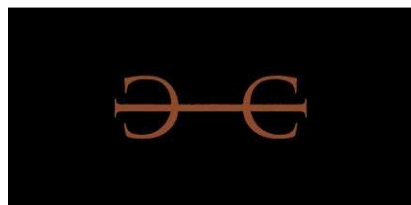


# DRAGONETTE



## 2016 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

### VINEYARDS & CLONES

Radian (115, 667, 777) - 50%

Fiddlestix (667, 777, Pommard) - 40%

Bentrock (667) - 10%

### HARVEST DATES

August 24, 26, 29 & September 2, 9, 12

### APPELLATION

Sta. Rita Hills

### FERMENTATION

1.4 Ton open top fermenters

4 to 5 Day cold soak

10% Whole cluster

Native yeasts

Pumpovers and punchdowns

### COOPERAGE

100% French Oak (37% new)

Coopers: Francois Freres, Rousseau,

Cadus & Seguin Moreau

### AGING

20 months on the lees

### BOTTLED

May 10, 2018

ALCOHOL: 14.0%

CASES PRODUCED: 325

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 handed 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 (1.97 tons of grapes per acre in 2016). **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. **BENTROCK:** Organically farmed ranch in far western SRH. Steep southeast facing hillside of sandy loam. Excellent concentration and balance, with red fruits, some minerals and good ripe tannins.

### 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 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 have great fruit character, fresh acidity and tannic structure and solid depth.

### 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 5 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, and the wine is bottled without fining or filtration.

### PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis