

DRAGONETTE



2016 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% Pinot Noir

APPELLATION

Sta. Rita Hills

CLONES

4, 113, 115, 667, 777

HARVEST DATES

August 24, 26, 29

FERMENTATION

1.4 Ton open top fermenters

15% whole cluster

4-5 day cold soak

Native yeasts

COOPERAGE

100% French oak, 15% new

AGING

20 months on the lees

BOTTLING

May 10, 2018

ALCOHOL: 14.5%

CASES PRODUCED: 350

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 without manipulation. 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.

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

The renowned Fiddlestix lies in the heart of the cool, foggy, windy Sta. Rita Hills appellation, which enjoys an extraordinarily long and measured growing season. Its well-drained soils include a wide array of sandy and clay loam, Monterey shale, and botella with some chert. We obtain fruit from five separate blocks in precise locations in the vineyard and individually monitor and harvest each block separately and then ferment the grapes using varying amounts of whole clusters depending upon fruit and stem condition. Wines are incredibly expressive, with high toned fruit, plenty of spices and good underlying structure.

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 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 5 days before permitting fermentation to commence with native yeasts, and using a mixture of pigeage, pumpovers and gentle punchdowns for extraction. At dryness, we drain the free run juice to barrel and gently press the remaining barrels separately. This wine was aged on its lees for 20 months before rigorous selection, blending and bottling without filtration.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis