

DRAGONETTE



2017 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

Bentrock - 45%

John Sebastiano - 27%

Spear - 18%

Fiddlestix - 10%

CLONES

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

YIELDS

1.86 to 3.19 Tons per acre

(Average 2.48)

HARVEST DATES

August 22 to September 13

FERMENTATION

1.4 ton open top fermenters

93% Destemmed, 7% whole cluster

2-3 day cold soak

Native yeasts

Native MLF

COOPERAGE

100% neutral French oak

AGING

16 months on the lees

BOTTLED

January 15, 2019

ALCOHOL: 14.2%

CASES PRODUCED: 300

SUGGESTED RETAIL: \$70

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 worldwide 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

BENTROCK: Remote and mountainous, blasted by cold winds and covered in fog, this isolated site, gives wines with concentrated red fruits and minerals. SIP certified sustainable farming.

JOHN SEBASTIANO: North facing slopes of sandy loam. We pay extra to have our blocks farmed organically here. Wines are fruit-dominated, adding volume and lushness.

SPEAR: Certified organic. We farm heritage clone Pinot Noir (Swan) here on steep slopes of sandy loam. Tiny clusters give high-register, red fruited wines with fresh herb notes.

FIDDLESTIX: SIP certified sustainable. Shale, sandy and clay loam soils with a good amount of chert. Wines are deep, rich, highly-pitched, spicy, and complex.

THE VINTAGE

2017 saw the first significant winter rains in some time, with extreme deluges in January and February. Despite the rain, vigor was normal due to a cool spring. Poor weather at set lead to a smaller than average crop. Summer was warm, even hot at times, but in most evenings, the cool down allowed grapes to retain acidity. August days were relatively even, but a massive Labor Day heatwave sent the mercury soaring over 110 for several days in early September. We picked around the heat, allowing the plants to rebalance themselves. Yields were extremely low.

OUR 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 2 to 3 days, then ferment the juice with native yeasts, using a mixture of pumpovers and punchdowns for extraction. At dryness, free run juice is drained to barrel, and the berries gently pressed separately. The wine is aged on its lees before selection and blending. Bottled without fining or filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis