

DRAGONETTE



2018 PINOT NOIR, DUVARITA VINEYARD



100% PINOT NOIR

APPELLATION

Santa Barbara County

CLONES

113, 115 & 777

AVERAGE YIELD

1.15-2.38 Tons per acre
(Average 1.42)

HARVEST DATES

September 6 & 17

FERMENTATION

1.5 Ton, open top fermenters
100% Destemmed
2-3 Day cold soak
Native yeasts
Native MLF

AGING

16 Months on the lees
French oak barrels
15% New

BOTTLED

January 27, 2020

ALCOHOL: 14.0%

CASES PRODUCED: 165

SUGGESTED RETAIL: \$65

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.

DUVARITA VINEYARD

Duvarita vineyard is a certified Biodynamic vineyard located in Santa Barbara County, west of the Sta. Rita Hills. The vineyard lies on gentle, south-facing slopes of almost pure sand. The low vigor soils, small canopy and a low fruit zone combine to make this one of the earliest ripening vineyards we farm. The small clusters here give wines that are lean and elegant, with terrific intensity, stony minerality, and a firm Pommard-like edge of red fruits, earth and herbs.

THE VINTAGE

2018 saw a return to the weather of the cooler years such as 2010/2011. Winter rains and a cool early spring helped delay budbreak, while providing for a good soil water profile. Weather was good during set, allowing for reasonable, though not excessive, yields. A warm early summer promoted ripeness, but in late August the weather turned quite cool, with only moderate daytime highs, lots of clouds and cold nights. The grapes, generally, moved very slowly toward full ripeness, which occurred in September. Grapes had excellent flavors at lower sugars and with plenty of energetic acid and good freshness.

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; in this case fully destemmed without crushing. 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 for 16 months before selection, blending and bottling.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis