

# DRAGONETTE



## 2018 PINOT NOIR, FIDDLESTIX VINEYARD, STA. RITA HILLS



100% Pinot Noir

### APPELLATION

Sta. Rita Hills

### CLONES

113, 115, 667, 777, Pommard

### HARVEST DATES

September 12, 13, 17, 19, 21

### FERMENTATION

1.4 Ton open top fermenters  
86% destemmed/14% whole cluster  
2-4 day cold soak  
Native yeasts  
Native MLF

### AGING

18 months on the lees

### COOPERAGE

100% French oak (30% new)  
Coopers: Cadus, Rousseau,  
Seguin Moreau, Francois Freres

### BOTTLED

March 17, 2020

ALCOHOL: 14.5%

CASES PRODUCED: 320

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 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

Renowned Fiddlestix lies in the heart of the cool, foggy, windy Sta. Rita Hills appellation, which enjoys an extraordinarily long and measured growing season. Now over 20 years old, 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

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; some is fully destemmed without crushing, some is fermented with a percentage of whole clusters. We cold soak the grapes for 2 to 4 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 18 months before selection and blending. Bottled without fining or filtration.

### PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis