

DRAGONETTE



2019 PINOT NOIR, "COLLABORATION", BENTROCK VINEYARD, STA. RITA HILLS



100% PINOT NOIR

CLONES

114, 115, 667

VITICULTURE

Sustainable (SIP Certified)

HARVEST DATE

September 13-23

YIELD (TONS PER ACRE)

2.52-3.54 TPA

APELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters

100% Destemmed

2-3 day cold soak

Native yeasts

Native MLF

COOPERAGE

100% neutral French Oak

AGING

16 months on the lees

BOTTLED

January 26, 2021

ALCOHOL: 14.4%

CASES PRODUCED: 75

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.

This single vineyard wine was produced in "Collaboration" with our entire staff, with whom we painstakingly selected three distinct barrels from Bentrack for this wine. We think the wine shows complexity, balance, and harmony, while respecting this great site.

THE VINEYARD: BENTROCK VINEYARD

Bentrack vineyard is located at the far western edge of the Sta. Rita Hills on steep slopes of sandy and shale loam soils and diatomaceous earth. The vineyard generally faces north, limiting sun exposure. This site is regularly buffeted by ocean winds and cooled by daily fog creeping up and down the Santa Ynez River, allowing for a long, slow growing season. The resulting wines are intense and deeply concentrated, with cool red fruits (cherries and raspberries), spice, minerals, and a cool hint of fresh herbs wrapped in a finely textured, medium bodied frame.

THE VINTAGE

2019 was a classic cool-climate year in the Sta. Rita Hills. A wet and cold winter cleansed vineyard soils and provided a good profile of soil moisture. A cool Spring helped to delay budbreak until late March and to control vigor. Cool weather and windy conditions around bloom resulted in an extended flowering, but we saw a decent sized if uneven crop set in Pinot Noir. June was warm, but July and early August were generally cooler allowing maturity while retaining acidity. Late August introduced significant heat, quickening the ripening of the Pinot Noir. We performed a significant green drop in August, and the remaining crop was perfectly ripe with great acidity.

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 and blending. Bottled without fining or filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis