

DRAGONETTE



2019 PINOT NOIR, RADIAN VINEYARD, STA. RITA HILLS



100% PINOT NOIR

CLONES

113, 115, 667, 777

VITICULTURE

Sustainable (SIP Certified)
Under-vine cultivation

HARVEST DATES

September 13-23

YIELD (TONS PER ACRE)

.68 to 2.80 TPA
Average 1.26

APPELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters
97% Destemmed, 3% Whole Cluster
2-3 day cold soak, Native yeasts
Native MLF

COOPERAGE

100% French Oak (35% new)

AGING

18 months on the lees

BOTTLED

March 22, 2021

ALCOHOL: 13.8%

CASES PRODUCED: 400

SUGGESTED RETAIL: \$75

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.

THE VINEYARD

Radian vineyard is located at the far western edge of the Sta. Rita Hills on dramatically steep slopes with large amounts of diatomaceous earth. Radian is extreme, regularly blanketed by fog and buffeted by high winds. The vines here struggle to set fruit, and the resulting yields are extremely low, but the grapes highly concentrated. The resulting wines are lean and intense, with a fascinating mineral streak and a remarkable depth of flavor even at low alcohol levels.

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 delay budbreak until late March and to control the vigor. Cool weather and windy conditions around bloom resulted in an extended flowering and an uneven and very small crop set at Radian. June was warm, but July and early August were generally cooler allowing maturity without excess heat. Late August introduced significant heat, quickening the ripening of the Pinot Noir. Radian's tiny crop was one of its smallest ever, and the fruit that was there was highly concentrated with great acidity from the cool year.

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 for 18 months before selection and blending. Bottled without fining or filtration.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis