

DRAGONETTE



2019 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

Bentrock - 30%
Radian - 15%
Sanford & Benedict - 15%
Fiddlestix - 10%
La Rinconada - 10%
Spear - 10%
John Sebastiano - 5%
Duvarita (SBC) - 5%

CLONES

113, 114, 115, 667, 777, 4, 5, Swan, S&B
"heritage", Mt. Eden

HARVEST DATES

September 5-23

FERMENTATION

1.4 ton open top fermenters
94% Destemmed, 6% whole cluster
2-3 day cold soak
Native yeasts & MLF (in barrel)

COOPERAGE

French oak barriques (10% new)

AGING

16 months on the lees

BOTTLED

January 26, 2021

ALCOHOL: 13.9%

CASES PRODUCED: 550

SUGGESTED RETAIL: \$50

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 world-wide 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 exceptional fruit, we then strive to create Pinot Noirs characterized by aromatic and flavor complexity, textural purity and impeccable balance by gently fermenting the grapes in tiny lots, aging the wines on their lees, and bottling after 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, cold winds and dense fog, wines with concentrated red fruits and minerals. SIP certified sustainable farming. **RADIAN:** SIP certified. Dramatic north facing slope, cold, windy conditions give concentration and herbs. **SANFORD & BENEDICT:** Historic old vines in magical site that buzzes with cosmic energy. Organic farming. Wines with classic sappy red and black cherry fruits. **FIDDLESTIX:** SIP certified sustainable. Shale, sandy and clay loam soils with a good amount of chert. Wines are deep, rich, high-pitched, spicy, and complex. **LA RINCONADA:** Mt. Eden clone. Rocky slope. Pretty, middle weight fruit, soft tannins. **SPEAR:** Certified organic. Steep slopes of sandy loam. Heritage clone (Swan). Red fruited wines with fresh herb notes. **JOHN SEBASTIANO:** Organic farming. South facing slopes of sandy loam. Wines are fruit-dominated, lush and round. **DUVARITA:** Biodynamic farming. Tiny yields. Fresh, elegant, savory wines with herbs.

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, 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 without excess heat. Late August introduced significant heat, quickening the ripening of the Pinot Noir. We performed a significant green drop (removing underripe clusters) about a month before harvest, but the remaining crop was perfectly ripe with great acidity. We picked in cool early mornings throughout September.

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