

DRAGONETTE



2014 PINOT NOIR, STA. RITA HILLS



100% PINOT NOIR

VINEYARDS

John Sebastiano - 50%
La Encantada - 20%
Radian - 10%
Cargasacchi - 10%
Fiddlestix - 6%
Duvarita - 4%

CLONES

4, 113, 114, 115, 667, 828, 777

YIELDS

1.30 to 4.4 TPA

HARVEST DATES

August 11 to September 6

FERMENTATION

98% Destemmed, 2% Whole Cluster
4 to 7 day cold soak
Native yeasts

COOPERAGE

100% French Oak (9% new)

AGING

16 months on the lees

BOTTLED

December 17, 2015 (unfined & unfiltered)

ALCOHOL: 14.5%

CASES PRODUCED: 950

SUGGESTED RETAIL: \$45

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 only the finest raw materials, we then strive to create Pinot Noirs characterized by aromatic and flavor complexity, textural purity and balance. We gently ferment the grapes in tiny lots, age the wines on their lees, without racking and with little movement and constant topping, and then blend and bottle only after sufficient time in barrel to permit ideal evolution. This wine is a selection of individual barrels, each intended to add complexity to the final blend.

THE VINEYARDS

John Sebastiano lies on steep, windswept slopes, and our several distinct blocks yield intense, fruit-dominated wines. Organically farmed, La Encantada gives intense, textbook Sta. Rita Hills black cherry fruits and structure. Radian's highly diatomaceous earth soils yield concentrated wines with great minerality and complexity. Cargasacchi produces intense, dark, concentrated wines. Fiddlestix provides red fruited elegance and spices. Duvarita, on almost pure sand, grows tiny berries giving elegant, high-register red fruited wines with fresh herb notes.

THE VINTAGE

The 2014 vintage was defined by almost no rainfall and a historically early budbreak. The vintage saw sustained periods of warm to hot weather, however, we had no dangerous heat spikes. The lack of rainfall resulted in some soil toxicity, requiring extra irrigation, and this led to solid (often surprisingly so) yields. However, the warmth of the season allowed the plants to ripen sufficiently. Acid levels were moderate. With no real cool down, the harvest was as early as any in recent memory, starting in early to mid-August for some varieties. The wines had plenty of phenolics, however, and are already delightful even at an early age.

WINEMAKING

We schedule all picks for early morning (or night) harvest, and we personally hand sort clusters in the field. 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 4 to 7 days before permitting fermentation to commence with native yeasts and temperature control. At dryness, free run juice is drained directly to barrel, and the remaining berries are gently pressed separately. The wines are aged on their lees, without racking. Painstaking blending emphasizes complexity and balance. Bottled unfined & unfiltered.

PROPRIETORS/WINEMAKERS

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis