



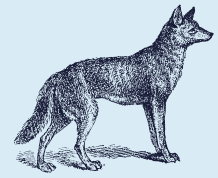
## Dragonette

### FIDDLESTIX VINEYARD PINOT NOIR

A.V.A. Santa Rita Hills

We seek to identify exceptional vineyard sites and farming partners in order to source and grow the finest fruit in Santa Barbara. Vineyard blocks are individually managed for appropriate canopy, proper yield, and ideal pick date. We then shepherd this fruit into wine with our own hands. Wines are barreled and aged on their lees until they reach their full potential. The goal is wines of complexity, balance, and textural purity that are also true to both vintage and place.

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.



**PARKER WOLF**

wine & spirits

#### **COUNTRY**

USA

#### **VARIETAL**

100% Pinot Noir

#### **SOIL TYPE**

Sandy and clay loam, Monterey shale, and Botella with some chert.

#### **VINEYARD**

Heart of the cool, foggy

20 y/o

2.6 – 3.8 tons per acre yield

#### **HARVEST**

Manual harvest

Sorting in the field

#### **VINIFICATION**

1.5 Ton open top fermenters

77% destemmed 23% Whole Cluster

2–3 day cold soak

Native yeasts & MLF

19 months aging on the lees

100% French oak (27% new)

500 cases

#### **TASTING NOTES**

Dark red fruits, with dried and fresh meat notes and great minerals. Rich flavors of blueberries and blackberries seasoned with spices, herbs and white pepper.

#### **CERTIFICATION**



**Moments Unearthed**

parkerwolfwine.com