VINEYARD RUMINATIONS

In tasting these wines and recalling the vintage of 2010, one word comes to mind: tension. I’m not only thinking of the tension we felt in the vineyard and winery as we watched the wet winter give way to a cold late spring that continued into a cloudy, non-existent summer; the summer that never was. Then, a series of odd weather patterns moved in and drove away the heat. What followed was a cycle of rain showers every five days that would be our constant companion through the end of harvest.

Instead, I’m speaking of the miraculous way that these potentially adverse conditions combined to produce perhaps the greatest vintage (sadly also the smallest) we’ve yet seen at Jonata. To my taste, what makes a wine great is the existence of tension within it. This is a combination of balance, vibrancy, and an energetic interplay between all of the components that give a wine its character. The wine can pull you in different ways moving from taut to generous, from delicate to massive, but it should always come back to a cohesive whole. It is a magical balancing act from a vineyard firing on all cylinders.

ON THE WINE

An explosively aromatic wine with jasmine, black pepper and hard blackberry candies. Though it is the most powerful of the Jonata reds in 2010, it also already strikes me as the most cohesive and complete at this stage. Unforgettable purity of fruit throughout and a remarkable weight on the palate. This wine boasts the most velvety midpalate of any Sangre to date. It flows across the palate with incredible energy and unmatched power. Seamless! The tannins build slowly at the start and form a formidable tower that will certainly reward cellaring. 2010 Sangre strikes me as a blend between the best aspects of the 2008 and 2009 Sangre in its combination of impenetrable black fruit, formidable extract and surprising brightness.

ACCOLADES

97 POINTS The Wine Advocate #208, August 30, 2013
97 POINTS Antonio Galloni’s Vinous, July 2013