FLOR 2010
SANTA YNEZ VALLEY
69% sauvignon blanc, 29% sémillion, 2% viognier
1/3 French oak, 40% neutral French oak and 1/3 stainless tank | 340 Cases Produced

RUBEN SOLÓRZANO
Vineyard Manager

MATT DEES
Winemaker

DREW PICKERING
Assistant Winemaker

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
This is our first vintage using sauvignon blanc clone 1 (9% of the blend); its telltale herbal and grassy notes comingle beautifully with the honey, lime zest, smoke and chamomile elements from the other varieties—all wrapped in a complex leesy note.

With remarkable richness and density, our estate-driven white blend is defined by its exotic nose and dense, honeyed mid-palate. Orange marmalade, candied grapefruit and lemon curd form the attack on the palate, underscoring a juicy and full-bodied mouthfeel. This decadent white starts to lean towards an oil-like viscosity, but is kept taut, tantalizingly refreshing and clean by the bright and focused Jonata acidity. Our most dense and complete Flor to date, the 2010 is drinking pure and beautiful today, but I’d love to see it with 5+ more years in the cellar.

ACCOLADES
94 POINTS The Wine Advocate #208, August 30, 2013
92 POINTS Antonio Galloni’s Vinous, August 2012

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