VINEYARD RUMINATIONS

A wet winter, a rare spring frost episode and windy conditions at set formed an ominous trio for the beginning of the 2011 harvest. The resulting crop was greatly reduced. The average tonnage per acre on the Bordeaux grapes was well below 2 tons per acre, at 1.78. For our tight vine density, that yield is truly paltry. Syrah and sangiovese fared better, but both were down about 20% from the previous vintages.

Enough with the negative as this is where it ends. Not all is gloom and doom in 2011. Spoiler alert: it is my favorite vintage to date. It is certainly our finest to date.

At Jonata, I’ve learned to become a believer in silver linings. That is a big deal coming from me, as I have long been considered to have a pretty substantial pessimistic streak. This change of heart isn’t based on luck or chance or anything in between. It is based on the near miraculous ability of the Jonata vineyard to roll with the changes and deliver world class fruit across a huge spectrum of vintage conditions.

ON THE WINE

Fresh raspberries, candied strawberries, charred steak and a hint of jasmine from the viognier. Upfront and personal. A classic Todos with an extra layer of finesse and charm. So refreshing and approachable. The perfect wine for barbeques this winter and beyond. Displays the similar streak of finesse and refinement evident in all of the 2011 vintage. Juicy and savory on the palate. A big and generous wine with a delicate and deft touch on the finish.

ACCOLADES

93 POINTS The Wine Advocate #208, 2013
92 POINTS Antonio Galloni Vinous, July 2014
91 POINTS Wine & Spirits, October 2014