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.

Dried cherries, pipe smoke and matchstick. Salty aromas of prosciutto. Earthy, saline, bright and dense. Comes by its name honestly. More packed with aromatic intensity, mouthwatering acidity and precision than any of its predecessors. There is richness and fruit on the palate, but I love the charge of acid and young short grained tannin that leads the way. This is real sangiovese. Perfumed, gamey, salty, acid driven and perfectly rustic. A pleasure to drink today with grilled meats. For the sangiovese purist in all of us.

ACCOLADES

93 POINTS The Wine Advocate #208, August 2013
92 POINTS Antonio Galloni Vinous, July 2014