VINEYARD RUMINATIONS

A vintage I’ll always remember for the endless summer conditions; warm and dry day after day. In a dry vintage that was often defined by large yields, Jonata was an exception. Taking a cue from the drought conditions, we entered the vineyard blocks early and often to drop fruit from the thirsty vines. After dropping the initial yields 50% from 2 clusters/shoot to 1 cluster/shoot, we made another pass cutting the remaining cluster in half. With a mere 25% of our original yield hanging, the vines were able to ripen to a concentrated and supremely intense level without added water stress. The wines show this intensity in spades. Expansive and focused, savory and chewy. These blends represent the perfect lens through which to view the confluence of the Santa Barbara sun and the Jonata sandy soils. A perfect match.

ON THE WINE

Fascinating combination of raspberry jam, dried tobacco and cocoa on the nose. Opens up to balsamic fig jam with olive tapenade and savory prosciutto aromas. Earth driven on the palate with fine dusty tannins. Graphite notes mingle with smoke on the perfectly rustic finish. A wine defined completely by place, not fruit weight nor sweetness. Truly from the earth. A direct link to the Jonata soils.

ACCOLADES

91-94 POINTS  Jeb Dunnuck  The Wine Advocate  #220  June 2015