VINEYARD RUMINATIONS

2012 was one of those rare vintages when both quantity and quality were very high. In a year where Mother Nature gave us a beneficially stacked deck with basically uninterrupted sunshine and warm days, I believe we played our hand perfectly at Jonata.

What appeared to be three tons per acre turned out to be six+ tons at harvest in some other vineyards. At Jonata, we decided early in the growing season to make a move toward continued quality and thus went about a very vigorous yield-thinning followed by an equally aggressive green drop at veraison. The resulting small yields gave us wines that are densely packed with fruit, but also alive with an invigorating tension. Even at an early stage, many of them were already mesmerizing.

ON THE WINE

Classic Flor aromas of chamomile tea, sweet orange candies, and lemon custard. Candied grapefruit skins. This 2013 turns everything up a few notches. Massive on the attack. Goes to 11. Speaks to the sunshine and ripeness of the 2013 vintage. Loud and proud, and like nothing else on earth. Such decadence and refinement. In ten years, it should be full of freshness, tension, and vibrancy. Perfect testament to the “Flor” block at Jonata. The perfect marriage of sand and sauvignon blanc.

ACCOLADES

92 POINTS Jeb Dunnuck The Wine Advocate #220 August 2015

93 POINTS Antonio Galloni’s Vinous August 2015