

2010 Jorian Hill BEEspoke Blend

Philosophy

Jorian Hill is dedicated to crafting exceptional hillside-grown, Rhône-varietal wines using fruit from its Ballard Canyon estate vineyard in the Santa Ynez Valley. To highlight the diversity of the vineyard, the Jorian Hill team farms block-by-block and works in small lots. In 2010, the grapes were harvested by hand in several passes based on the way in which each small section ripened. Overall yields were less than 1 ton per acre. To preserve the individual character of different blocks, fruit from the 7.5-acre vineyard was fermented as nine individual lots, with five of them being Syrah. From these small-lot fermentations, only the most compelling and nuanced barrels of wine were considered for incorporation in the winery's flagship BEEspoke Blend.

The Vineyard & Vines

Planted in 1999, Jorian Hill's Syrah vines are made up of the French Noir clone, UC Davis clone 1, and clone 877. In 2005, Gary and Jeanne Newman added Grenache to their vineyard in order to give Winemaker Kenneth Gummere a more expansive blending palette, and the ability to create a reserve caliber Rhône-varietal blend. The Vancluse 362 clone of Grenache was chosen for its capacity to make dark, rich wines. To counter the inherent vigor of both Syrah and Grenache, all vines are planted on 1103 P rootstock. In addition to keeping growth in check, this rootstock allows for excellent hangtime, yielding fruit with exceptional ripeness and flavor. To add to the depth and distinctiveness of the BEEspoke Blend, Jorian Hill has also planted a small amount of Mourvèdre. The 2010 vintage is the second BEEspoke to feature Mourvèdre as part of the blend.

Tasting Notes

Inspired by the wines of Châteauneuf-du-Pape, this blend highlights prized lots of estate-grown Syrah, Grenache and Mourvèdre to achieve a layered expression of Jorian Hill winemaking. Aromatically, it shows off all three varietals, wrapping Syrah's smokier side and Grenache's vibrant red fruit in a leather jacket of Mourvèdre. On the palate, it displays lovely raspberry and strawberry elements, as well as sophisticated layers of leather and fresh-tilled earth. The cool 2010 vintage produced a slightly lower alcohol. At the same time, there is a lush purity and concentration from the low yields that make this wine robust and deliciously approachable after a brief decanting.

Technical Information

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| Cases: | 234 |
| Composition: | 55% Syrah, 35% Grenache and 10% Mourvèdre |
| Harvested: | October 15-21, 2010 |
| Aging: | 100% French oak, 36% new |
| Alcohol: | 13.9% |
| pH: | 3.67 |
| Total Acidity: | 0.65 mg/100ml |
| Suggested Retail: | \$30 |