

JONATA

OUR PRINCIPLES

Dedicated to expressing a range of red—and a handful of white—wines from its estate in the central coast of California’s Ballard Canyon (Santa Ynez Appellation), Jonata is one of a new breed of producers throughout the world who are thriving with a non-traditional amalgam of varieties and blends. With a commitment in particular to Cabernet Sauvignon, Cabernet Franc and Syrah, and informed by cutting edge viticulture, winemaking and a polyface approach to their estate, the Jonata wines are on the vanguard of an emerging quality movement in California winegrowing.

BALLARD CANYON

The Ballard Canyon in California’s central coast Santa Ynez Appellation is one of California’s most notable emerging locations for superlative Rhône variety wines; while few have succeeded with Cabernet varieties here, Jonata’s sandy site and its team’s winegrowing know-how have produced results that are widely recognized as the best ever seen from this region.

SUSTAINABILITY AS A WAY OF LIFE

Jonata is dedicated to sustainability from the inside out; a principled approach to farming. With its use of polyface farming—as first introduced to America by Michael Pollan in his book “The Omnivore’s Dilemma”—Jonata integrates and revolves livestock (chickens, turkeys, goats, pigs and sheep) in their farming model, which naturally enhances the soil and health of their land (not to mention that of the critters themselves and the Jonata community!). Farmworkers are given a large garden plot to grow food for themselves and their families. Water is used judiciously and with precision. Herbicides and pesticides don’t even enter the conversation.