

The Corona Estate**Founded:** 2011 by the Corona family**Winemaker:** Ricardo Espinoza and Hector Corona with consulting from Jac Cole**Winery Location:** Valle de Guadalupe, approximately 10 miles from the Pacific on gently rolling hills near the valley's center.**Vineyard details:**

- Soil type: Decomposed sandstone and red clay
- Elevation: 1000 ft
- Vine age: vines planted in 2011
- Farming: organic (not certified)
- Varieties: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Nebbiolo, Petit Verdot, Tempranillo Grenache, and Malbec.

Notes:

- A family owned and operated winery in the heart of Valle de Guadalupe named after the last name of the family "Corona"
- Focus is on monovarietals, with fastidious attention to detail in the vineyards and making very pure honest wines with no corrections.
- The winery is designed with the utmost orientation to sustainability, with forward thinking elements such as a rooftop solar array that provides enough energy to run their entire operation, and buried drip irrigation lines to reduce loss from evaporation.

Total Production: 9 wines (additional reserves in some vintages), 8,000 cases**2022 Tempranillo Nebbiolo - Corona del Valle****Tasting Notes and Drinking Window:**

A blend you wouldn't find anywhere else in the world, it just works here. Both Nebbiolo and Tempranillo present so differently in North Baja than they do in their respective homelands that a blend like this has to be tried to be believed. Bold and structured but with a tannin management that makes it accessible in its youth, this is a wine that can be consumed right out of the gate or aged for a decade or more. In 2022 there were several major heat waves that caused the loss of a significant amount of fruit, and while yields were less than half of what they typically are, the quality here is fantastic.

313 cases made**Drinking window: Upon release - 12 years****Vintage:**
2022**Blend:**
50% Tempranillo, 50% Nebbiolo**Producer:**
Corona del Valle**Winemaker:**
Ricardo Espinoza - Mexican
Hector Corona - Mexican**Vineyards:**
Valle de Guadalupe - Estate vineyards in the center of the valley at an elevation of 1,000 ft. Vines were planted in 2011 in soil of decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic.**Winemaking:**
Harvest occurred in the end of October by hand. Fermentation was carried out in stainless steel tanks with seeds and skins over a period of 4 weeks. After fermentation, the wine was moved to French oak barrels (70% 2nd use, 30% 1st use) and aged for an additional 12 months.**Sulfites: 35 ppm****Farming:**
Organic, sustainable**Alcohol:**
13.9%