

The Monte Xanic Estate

Founded: 1987 by Hans Backoff and a group of 4 friends. It is heralded as the first boutique winery in Mexico.

Winery Location: The winery is located in Valle de Guadalupe near its northern end, abutting the steep slopes found on the north side of the valley.

Vineyard Details: The estate has vineyards at the winery proper as well as vineyard sites in other sections of Valle de Guadalupe, and significant holdings in Valle de Santos Tomas and Valle die Ojos Negros. Elevations vary from 900 ft in Valle de Guadalupe to over 1,800 in Valle de Ojos Negros. Soils are a mixture of Granite, clay and decomposed sandstone. (Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Cabernet Franc, Pinot Noir, Petit Verdot, Merlot, Malbec, Syrah, and Grenache)

Notes:

- Many attribute the move by Monte Xanic to make wine from its own grapes (and their subsequent success) to the trend in Valle de Guadalupe for small farmers to make wine from their small parcels of estate owned grapes thus ushering in the "boutique" revolution in Mexican wines.
- With a large quantity of land under vine in all of the major wine growing valleys of the region, they are by far the most prolific of the boutique wineries in the region.
- Their vineyard sites are farmed organic and their winery operates as a model of modern eco-friendly design.
- The "X" in Xanic is pronounced like a "sh", so Xanic sounds like "shan-eeek". Xanic is the name of the white flower that is one of the first to bloom in spring in Valle de Guadalupe. When the spring rains are just right, the mountainside behind the winery is cloaked in their blooms.

Total production: 18 wines, 100,000 cases



2025 Calixa Cab Syrah - Monte Xanic

Tasting Notes and Drinking Window:

The 2025 vintage offers a vibrant and expressive take on this Cabernet-dominant blend. A cold winter and abundant sunshine fostered exceptional aromatic development, with notes of blackcurrant, blackberry, violet, and sweet spice. The palate is polished and energetic, combining concentrated dark fruit, refined tannins, and a fresh, persistent finish.

As always, oak plays a supporting role, adding texture and complexity while allowing the fruit to take center stage. The result is a wine of precision, balance, and character, equally compelling at the table or on its own.

8,600 cases made

Drinking window: Upon release - 7 years

Vintage:

2025

Blend:

80% Cabernet Sauvignon, 20% Syrah

Producer:

Monte Xanic

Winemaker:

Oscar Gaona - Mexican, lives in Valle de Guadalupe

Vineyards:

Valle de Guadalupe – Ole and 7 Leguas

Vineyards - both planted in 1997 at an elevation of 1,000 ft in soil that is mainly sandy.

Valle de Ojos Negros –

- Ojos Negros Vineyard - planted in 2013 at an elevation of 2,200 ft in soils of granite mixed with clay.
- Kompali Vineyard - planted in 2020 in soils of granite mixed with clay.

Winemaking:

The fruit was harvested by hand in five passes to achieve optimal ripeness across each vineyard site: Syrah on Sept 7 (Siete Leguas) and Sept 23 (Ojos Negros), followed by Cabernet Sauvignon on Oct 10 (Olé), Oct 16 (Kompali), and Oct 22 (Ojos Negros). All fruit was picked during the cool nighttime hours to preserve freshness and acidity. After fermentation in stainless steel tanks, the wine was aged for eight months in second- and third-fill French oak barrels. Bottled with minimal intervention, only 35 ppm total sulfites were added.

Farming:

Sustainable, organic

Alcohol:

12.8%