

**The Corona Estate**

- **Founded:** 2011 by the Corona family
- **Winemaker:** Ricardo Espinoza and Hector Corona with consulting from Jan 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
  - Farmed 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 Cabernet Sauvignon - Corona del Valle**

**Tasting Notes and Drinking Window:**  
 From one on the most consistently quality and approachable wineries from Valle de Guadalupe, this is a delightful Cabernet Sauvignon sourced from hand-picked estate grown organically farmed fruit. The wine always gets 12 months of aging in French oak and at least a year of aging in the bottle before release, so it’s general ready to go as soon as it hits the shelves but it will reward anyone with the patience to age it. The 2022 vintage repeated the pattern of heat strokes witnessed in the previous vintage, which again caused the destruction of many grapes, but with an even tighter selection came an even higher quality. It’s growers like this that give reason to get excited about Mexican wines, where a dedication to quality overrides desire for quantity.

**222 cases made**  
**Drinking window: now - 15 years**

**Vintage:**  
 2022

**Blend:**  
 100% Cabernet Sauvignon

**Producer:**  
 Corona del Valle

**Winemaker:**  
 Ricardo Espinoza - Mexican  
 Hector Corona - Mexican

**Vineyards:**  
**Valle de Guadalupe** - Estate vineyards in the center of the valley planted in 2011 at an elevation of 1,000 ft. Vineyards soil is decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic.

**Winemaking:**  
 Grapes were picked by hand at night in the beginning of October, pneumatically pressed and fermented in stainless steel tanks for 3 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%