

## 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**



## 2023 Mezcla de Tintos - Corona del Valle

### Tasting Notes and Drinking Window:

This vintage was all about patience paying off. A long, even growing season allowed the fruit to hang beautifully right up to harvest, building layers of juicy red berries, fresh herbs, and warm spice without losing its energy. The palate is smooth and lively, balancing bright acidity with soft tannins and just enough earthy depth to keep things interesting. Easy to love, hard to stop drinking, and the kind of red that somehow tastes even better with good company and a second glass.

**1,500 cases made**

**Drinking window: Upon release - 4 years**

### Vintage:

2023

### Blend:

40% Merlot, 40% Tempranillo, 20% Cabernet Sauvignon

### Producer:

Corona del Valle

### Winemakers:

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 in soil of decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic. This comes from 4 blocks: 2.18 hectare of Cab Sauv, 2.86 hectares of Merlot, and 2.11 hectares of Tempranillo.

### Winemaking:

The 2023 vintage provided both exceptional quality and unusually high yields, giving the winemaking team greater flexibility in harvest timing, yeast trials, and blending decisions. Fruit was sourced from low-yielding, water-stressed vineyards planted primarily to 1103 rootstock, well adapted to Valle de Guadalupe's dry climate and diverse soils. Fermentation with selected yeasts was followed by malolactic fermentation and aging in 2nd and 3rd use barrels for 9 months, allowing the character of each grape variety to remain distinct while emphasizing freshness, balance, and approachability. Light filtration and minimal sulfites added at bottling.

**Sulfites: 35 ppm**

### Farming:

Organic, sustainable

### Alcohol:

13.45%