

The Solar Fortún Estate:

- **Founded:** Solar Fortún is a family owned and operated winery officially established in 2010 though the vineyards were planted 3 years prior in 2007.
- **Region and grape source** - Estate vineyards in Valle de Guadalupe.
- **Vineyard location, elevation and grape varieties:** All grapes are sourced from estate vineyard is a section of Valle de Guadalupe called Francisco Zarco. Their vineyards are organically farmed and planted at an elevation of 1,100 ft in sandy soils of decomposed sandstone and some red clay, approximately 15 miles from the Pacific. They work with Mourvèdre, Syrah, Cabernet Sauvignon, Petit Verdot, Roussanne, Viognier, and Marsanne
- **Winemaker** - Santiago Lopez
- **Notes:**
 - With it's founders coming from a background in theoretical and natural physics, (both of Santiago's parents are professors of physics at the university in Ensenada), the plan for this estate was methodical and precise, with no consideration left unattended.
 - The winery is fully sustainable and idyllic to the point of being completely transportive. The only non-renewable resource they use in their operation is the fuel that runs their tractor. As the harvests and almost all of the work in the vineyards is done by hand, it doesn't get used much!
 - The confining walls of the valley in this location are so tight that it is more aptly called canyon. This creates a unique micro climate where the temperature differential between the mountainsides and the valley floor generates a nearly constant breeze eliminating the risk of cluster rot or powdery mildew. This cooler climate also plays a role in the high natural acidity of these wines and their very prevalent floral components.
 - The name Solar Fortun is a combination of a reference to the Francisco Zarco, (a political journalist in 1850's who wrote under the pseudonym "Fortún"), and the word "solar", which is defined as "a plot of land in the countryside that that receives ample sunlight. Since the closest town to their vineyards is named Francisco Zarco, they found this a fitting name to symbolize their intention to make wines with a deeply rooted sense of Place.

Total production: 18.5 acres under vine, 10 wines, 3,000 cases



2022 Syrah - Solar Fortún

What to Expect and Drinking Window:

A lovely monovarietal Syrah from the hand-picked, organically farmed, estate vineyards of Solar Fortún. This wine delivers the classic spicy notes Syrah is known for but is on the brighter side when it comes to the fruit expression and balance of acidity. barrel aging is noticeable in it's youth and will integrate into the wine over time.

200 cases made

Drinking window: Now (slight decant if possible) - 10 years

Vintage:

2022

Blend:

100% Syrah

Producer:

Solar Fortun

Winemaker:

Santiago Lopez - Mexican

Vineyards:

Valle de Guadalupe, ejido de Francisco Zarco - Estate vineyards in a tight valley with sandy soils of decomposed sandstone and some red clay. Vines were planted in 2007 and the elevation is 1,100 ft.

Winemaking:

Harvested by hand in the end of October, pressed and fermented in stainless steel tanks with the skins and seeds for two weeks. Once fermentation was complete it was racked into

American oak barrels (30% new, 70% a mix of 2nd and 3rd use) and aged for 12 months.

Sulfites: 30 ppm

Farming:

Organic, sustainable

Alcohol:

13.7%