

The Lomita Estate

- **Founded:** 2009 by Fernando Pérez Castro
- **Winery location:** Valle de Guadalupe - a mid-valley, northwestern facing slope in the ejido of Francisco Zarco.
- **Region and grape sources:**
 - *Valle de Guadalupe* - Estate vineyards - Elevation 1,000 ft. Located in the heart of Valle de Guadalupe approximately 9 miles from the Pacific. Their estate has 17 acres under vine. Farming is organic.
 - *Valle de Guadalupe* - Paraiso Vineyard - 950ft elevation. Planted in 2007 in soils of clay and granite. Neighboring vineyard to Carrodilla. Farming is organic.
 - *Valle de Ojos Negros* - 2,800 ft elevation. Planted in 2003 in soils of granite, decomposed sandstone and some clay. Farming is organic.
 - *Uruapan* - 850 ft elevation. Planted in 2007 in highly mineral soils of red clay. Farming is organic.
- **Notes:**
 - The estate has practiced organic viticulture since 2012.
 - Head winemaker Gustavo González, was the head winemaker for Italy's famous Super Tuscan "Massetto" during the early 2000 vintages.
 - Their estate vineyard of Grenache is over 60 years old
 - Their "Pagano" (100% old vine Grenache) appears on the prestigious wine list of the French Laundry.
 - The labels are commissioned pieces by Mexico City based LGBTQ + artist Jorge Tellaeche.

Total production: 17 acres under vine, 9 wines, 10,000 cases



2024 Grenache Rosé - La Lomita

Tasting Notes and Drinking Window:

A wine that has been constantly on the move since the inception of the estate, the 2024 Grenache Rosé is another step on along the path of elegance and refinement followed by its predecessors. Lighter bodied, less skin contact, lower alcohol...this is an exercise in the benefits that follow a less is more approach. Crisp, fresh dry and provencal in style, think of this wine on sunny afternoons or paired with a wide array of food from spicy Mexican dishes to salads and everything in between.

only 158 cases made!

Drinking window: Upon release - 4 years

Vintage:

2024

Blend:

100% Grenache

Producer:

La Lomita

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

Uruapan - 850ft elevation. Planted in 2007 in highly mineral soils of red clay. Farmed organic.

Winemaking:

Harvested by hand on the 12th of August, manually selected, crushed and left on the skins for 3 hours. Removed from the skins and fermented in stainless steel tanks for 4 weeks, racked and then aged in stainless steel for an additional 3 months.

Sulfites: 25 ppm

Farming:

Organic, sustainable

Alcohol:

13.1%