

## 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



## 20120 Sacro - La Lomita

### Tasting Notes and Drinking Window:

Cabernet Sauvignon and Merlot have long been recognized to be perfect partners for blending, and this year's Sacro illustrate this tradition well. Full bodied and plump with notes of fresh berries, chocolate, and a vein of acidity that recalls espresso, this wine shows the seductive side of Merlot on the nose with a floral bouquet that is almost good enough to make you forget you get to drink it as well. Drink now or hold for up to a decade.

**400 cases made**

**Drinking window: Now - 10 years**

### Vintage:

2020

### Blend:

50% Merlot, 50% Cabernet Sauvignon

### Producer:

La Lomita

### Winemaker:

Gustavo A. Gonzalez - Mexican

### Vineyards:

Valle de Guadalupe - Estate vineyards, clay and granite

### Winemaking:

Grapes were harvested by hand, and pressed juice was fermented on the skins and seeds for three weeks before being racked to 1st and 2nd use French oak barrels and aged for 18 months. Minimal filtration and minimal sulfites applied at bottling.

**Sulfites: 40 ppm**

### Farming:

Organic, sustainable

### Alcohol:

15.2%