

The Santo Tomás Estate

- **Founded:** 1888 by Francisco Adonegui and Miguel Olmart
- **Region and grape source:** The winery owns most of the land in Valle de Santo Tomás, (including the 150+ year old vines of the Único vineyard) as well as 20 hectares of land in the hamlet of San Antonio de las Minas in Valle de Guadalupe.
- **Vineyard elevations and grape origins:**
 - **Valle de Guadalupe** - Estate vineyards 900 ft (granite and clay soils)
 - **Valle de Santo Tomás** - Estate vineyards 500 ft (variable. High on the slopes it's mainly granite composed of large granite stones while down in the valley it's sandy soils high in iron and other minerals. Plantings in these plots date back to the early 1900s.
 - **Valle de San Vicente** - 400-500 ft in soils of stony and sandy loam. Very close to the Pacific so a very strong maritime influence.
- **Winemaker:** David Najera - Mexican, lives in Ensenada
- **Notes:**
 - Santo Tomás is the oldest winery in the Baja region. Jesuit missionaries first established vineyards, (now privately held) in 1791 in this valley, just 5 years after the US signed its Constitution. Over a century later, in 1888 the land was purchased by Francisco Adonegui and Spaniard Miguel Olmart and became Mexico's first large scale commercial winery.
 - The largest landowners in the 5 valleys of northern Baja, Santo Tomás has access to some of the best fruit available. The quality and balance of their wines is a signature of the estate.

Total production: 22 wines, 130,000 cases



2024 ST Merlot - Santo Tomás

Tasting Notes and Drinking Window:

The 2024 ST Merlot is a beautifully balanced expression of the variety, showcasing the purity, fragrance, and supple texture that define this wine. A dry growing season and naturally low yields produced small, concentrated berries, resulting in vibrant aromatics and excellent fruit intensity. Notes of ripe red and black fruits are supported by fresh acidity and refined tannins, creating a wine that is both approachable and structured. The cooling influence of the Pacific Ocean helped preserve balance and freshness throughout ripening. Rather than power, the 2024 vintage emphasizes purity, elegance, and a clear expression of Santo Tomás Valley, delivering a Merlot that is smooth, expressive, and effortlessly enjoyable.

4,800 cases made

Drinking window: Upon release - 5 years

Vintage:

2024

Blend:

100% Merlot

Producer:

Santo Tomás

Winemaker:

David Najera - Mexican, lives in Ensenada

Vineyards:

Sourced from two estate vineyard blocks in Santo Tomás, planted in 1985 and 1998, respectively. The sites feature sandy soils interspersed with iron-rich clay, providing an ideal balance of drainage and water retention. The mature vines contribute concentration and complexity, while the distinctive soil profile imparts structure, depth, and mineral character to the fruit. Elevation is around 400 ft.

Winemaking:

Grapes were harvested by hand on August 21st. Grapes were destemmed and cooled soaked before pressing and fermentation in stainless steel tanks. After a long cold fermentation, the wine was racked off the lees and left to age in stainless for another 7 months before bottling. A light filtration and 38 ppm sulfites were applied at bottling.

Farming:

Sustainable, practicing organic, transitioning to organic certified

Alcohol:

13.5%