

The Corona Estate

- **Founded:** 2011 by the Corona family
- **Winemaker:** Ricardo Espinoza and Hector Corona with consulting from Jan 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
 - Farmed 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



2020 Tempranillo - Corona del Valle

Tasting Notes and Drinking Window:

Defined by a series of late-season heat waves, the 2020 vintage trades volume for intensity. Lower yields led to a highly selective harvest, resulting in a red of notable depth and precision. Dark cherry, dried blueberry, and fig are framed by savory notes of tobacco leaf, warm cedar, and subtle cured meat, while restrained oak adds polish rather than weight. The palate is dense yet composed, with supple tannins and a focused, age-worthy finish that speaks to both the resilience of the season and the estate's growing confidence in the cellar.

336 cases made

Drinking window: Upon release - 10 years

Vintage:

2020

Blend:

100% Tempranillo

Producer:

Corona del Valle

Winemaker:

Ricardo Espinoza - Mexican

Hector Corona - Mexican

Vineyards:

Valle de Guadalupe - Estate vineyards in the center of the valley at an elevation of 1,000 ft. Vines were planted in 2011 in soil of decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic. There are 5 hectares of Tempranillo under vine.

Winemaking:

Fermentation occurred in stainless steel tanks with seeds and skins over a period of 4 weeks. After fermentation the wine was moved to French oak barrels (80% 2nd use, 20% 1st use) and aged for an additional 12 months before bottling unfiltered and only grossly filtered.

Sulfites: 35 ppm

Farming:

Organic, sustainable

Alcohol:

13.4%