

The Monte Xanic Estate

Founded: 1987 by Hans Backoff and a group of 4 friends. It is heralded as the first boutique winery in Mexico.

Winery Location: The winery is located in Valle de Guadalupe near its northern end, abutting the steep slopes found on the north side of the valley.

Vineyard Details: The estate has vineyards at the winery proper as well as vineyard sites in other sections of Valle de Guadalupe, and significant holdings in Valle de Santos Tomas and Valle die Ojos Negros. Elevations vary from 900 ft in Valle de Guadalupe to over 1,800 in Valle de Ojos Negros. Soils are a mixture of Granite, clay and decomposed sandstone. (Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Cabernet Franc, Pinot Noir, Petit Verdot, Merlot, Malbec, Syrah, and Grenache)

Notes:

- Many attribute the move by Monte Xanic to make wine from its own grapes (and their subsequent success) to the trend in Valle de Guadalupe for small farmers to make wine from their small parcels of estate owned grapes thus ushering in the “boutique” revolution in Mexican wines.
- With a large quantity of land under vine in all of the major wine growing valleys of the region, they are by far the most prolific of the boutique wineries in the region.
- Their vineyard sites are farmed organic and their winery operates as a model of modern eco-friendly design.
- The "X" in Xanic is pronounced like a "sh", so Xanic sounds like "shan-eeek". Xanic is the name of the white flower that is one of the first to bloom in spring in Valle de Guadalupe. When the spring rains are just right, the mountainside behind the winery is cloaked in their blooms.

Total production: 18 wines, 100,000 cases



2024 Calixa Cab Syrah - Monte Xanic

Tasting Notes and Drinking Window:

The warmer 2024 vintage pushes this Cabernet-dominant blend into a darker, deeper register, with vivid blue and black fruit taking center stage while still preserving the freshness and balance that define the Calixa lineup. There’s a little more generosity here—riper tannins, a broader mid-palate, and an extra layer of polish brought on by the season’s more complete ripening conditions. As always, oak plays a supporting role rather than stealing the spotlight, allowing the fruit and terroir to speak clearly. Energetic enough for the table, but plush and expressive enough to enjoy entirely on its own.

6,166 cases made

Drinking window: Upon release - 7 years

Vintage:

2024

Blend:

80% Cabernet Sauvignon, 20% Syrah

Producer:

Monte Xanic

Winemaker:

Oscar Gaona - Mexican, lives in Valle de Guadalupe

Vineyards:

Valle de Guadalupe – Ole Vineyard, elevation 1,000 ft in alluvial soils with some clay.

Valle de Ojos Negros – planted in 2013 at an elevation of 1,800 ft in soils of granite mixed with clay.

Winemaking:

Harvested on three passes - Syrah on September 15th, and Cabernet on September 17th and October 8th. Harvest was done by

hand in the night to preserve freshness and acidity. Grapes were pressed and fermented in stainless steel tanks and aged in 2nd and 3rd use French oak barrels for 8 months. **Only 35 PPM sulfites used at bottling.**

Farming:

Sustainable, organic

Alcohol:

12.8%