

SOLAR FORTÚN

RED · ESTATE GROWN

Mourvèdre 2023

Velvety, aromatic, Pinot-like in structure.

Mourvèdre is the most aromatic red that Santiago grows, and the cool, wet 2023 vintage turned those aromatics way up. Mourvèdre needs plenty of heat to ripen fully, so this year he added a splash of Syrah to bring in some black fruit. The result is a lighter-alcohol, low-tannin Mourvèdre with pristine, lifted aromatics, lots of freshness and a little more dark fruit than the 2022. Think Pinot Noir in structure: velvety, soft tannins, medium alcohol and a long, elegant finish. Less oak, less extraction, nothing forced, and this vintage will age beautifully.

WINEMAKER SANTIAGO LOPEZ

BLEND	STYLE	ALCOHOL	PRODUCTION	SULFITES	DRINK
Mourvèdre	**Red**	**13.6%**	**208 cases**	**35 ppm**	**Upon release**
90% · Syrah 10%	French oak, 12 months	by volume	2,500 bottles	at bottling	& up to 8 years

ATTRIBUTES — LI Low Intervention · PO Practicing Organic · SO Sustainably Operated · VG Vegan

The Vineyard

A long, narrow ravine on the northern edge of Valle de Guadalupe, with steady wind currents and cooler temperatures than the rest of the valley. The Mourvèdre sits low on the property in the deepest, sandiest soils.

Site	Francisco Zarco
Elevation	1,200 ft
Soil	Sandy alluvial, decomposed granite
Vine age	16 years
Farming	Organic, sustainable

In the Cellar

Hand harvested, fermented in stainless steel, then a year in French oak. Less oak, less extraction, less tannin: the vineyard leads.

Harvest	Syrah Sept 15 · Mourv. Oct 17
Fermentation	Selected yeast, stainless
Aging	12 months, French oak
Filtration	1.5 microns

The 2023 Vintage

Colder and wetter than 2022, with a much later harvest. Lower alcohol, high, pristine aromatics and lots of freshness.

> *Deep, sandy soils stress the vines for lighter color and more expressive aromatics.*

Serve slightly cool, 15–16 °C (59–61 °F).
Pair with duck, mushrooms, lamb chops or grilled salmon.

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Solar Fortún is family owned and run by the Lopez family. Santiago, the founder and winemaker, is the son of two physics professors in Ensenada, and the estate was conceived with scientific precision: every detail deliberate, nothing left to chance.

The winery runs with near-total sustainability, with harvest and most vineyard work done by hand. The name nods to Francisco Zarco, the 19th-century journalist who wrote as "Fortún," and to "solar," a sun-drenched rural plot.

2007 VINES PLANTED	18.5 ACRES
9 WINES	3,000 CASES TOTAL