

The Valle Seco Estate

- **Founded** - Valle Seco is a family owned and operated winery established in 2009 by Federico Lencioni & Francisco Sarabia.
- **Region and grape source** - Estate vineyards in Valle Seco
- **Vineyard location, elevation and grape varieties** - Their southeastern facing vineyard site is located 18 miles from the Pacific in Valle Seco at an elevation of 1,800 ft. Soil is composed of decomposed granite, sand, and some clay. The vineyard is farmed organically is the only vineyard in the entire valley, so there is no possibility of being contaminated by the less scrupulous practices of your neighbors. They work with Mourvèdre, Cabernet Sauvignon, Petite Sirah.
- **Winemaker - Sergio Heras** - Argentinian, now a Mexican citizen
- **Notes** -
 - in 2009 by Federico Lencioni & Francisco Sarabia to plant a vineyard in their vast highland ranch. They had noted for years that this parcel was consistently covered in fog and breezy throughout the morning, two traits that made it ideally suited for a vineyard site. Since then it has been a bit of a fairytale success story for these ranchers turned winemakers whose grapes have been sold and used in wines that have consistently won top awards in every competition they entered. Selling grapes was never their plan A, and in 2018, when the vineyards had reached a level of maturity that they felt confident in, they started making their own wine.
 - Winemaker/enologist Sergio Heras, has been making wine Northern Baja for over a decade and is one of its most well-respected winemakers
 - Today they make 4 wines: They use certified organic yeast to make the Rosé and the Tinto while the Mi prima Vera is fermented on ambient yeast and left unfired and unfiltered as a natural wine.
 - The vast highland plain where the winery is located has better water reserves that most of the viticultural regions of Northern Baja, and it is accessed by a pump powered by the wind. That's right, the windmill that appears on their logo is an image of the windmill that was erected nearly 100 years ago and still serves to pump up the water from the underground aquifer for use in the winery. Sustainable? Yes.

Total production: 29 acres under vine, 4 wines, 1,200 cases



2022 Tinto - Valle Seco

Tasting Notes and Drinking Window:

The 2022 vintage emerged from a dry growing season with naturally low yields, producing fruit of exceptional maturity and balance. Carefully timed harvests between late-summer heat waves preserved freshness while allowing for optimal ripeness.

Aromas of ripe red fruits, dark chocolate, and espresso lead to a rich, polished palate with silky texture, integrated tannins, and vibrant structure. Concentrated yet balanced, the wine carries through to a long, satisfying finish.

Bold and harmonious, the 2022 is a compelling expression of this high-elevation vineyard.

only 165 cases made

Drinking window: Upon release - 8 years

Vintage:

2022

Blend:

34% Petite Sirah, 33% Mourvedre, 33% Cabernet Sauvignon

Producer:

Valle Seco

Winemaker:

Sergio Heras - Argentina (lives in Valle de Guadalupe)

Vineyards:

Valle Seco – From the only vineyard in a high elevation valley which lies up above Valle de Guadalupe where the Guadalupe river originates. Elevation is 1,800 ft, and the soil is largely granite with some clay. Vines planted in 2009 and 2016. All estate owned.

Winemaking:

The fruit was harvested by hand during the cool nighttime hours of September 26 and fermented separately by variety in stainless steel tanks for 16 days. The wines were then aged for six months in French oak barrels (30% new, 70% 3rd and 4th use).

Following barrel selection and blending by Sergio, the wine matured for an additional six months in oak and 12 months in bottle prior to release. **Sulfites: 40 ppm**

Farming:

Organic, sustainable

Alcohol:

14%