

The Carrodilla Estate

- **Founded:** 2009 by Fernando Pérez Castro
- **Winery location:** The winery and its vineyards are located in Valle de Guadalupe - mid valley, southern facing slope in the ejido of Francisco Zarco.
- **Region and grape source:** The winery is located in the center of Valle de Guadalupe, 10 miles from the Pacific Ocean. Grapes are estate sourced for all wines with the exception of "Canto de Luna" and "Ir y Venir".
- **Vineyard location, elevation and grape varieties:**
 - **Valle de Guadalupe** - estate vines - Southwest facing on a gentle slope, 1000 ft elevation. (Tempranillo, Cabernet Sauvignon, Syrah, Chenin Blanc)
- **Winemaker:** enologist Gustavo González (US born, Mexican heritage)
- **Notes**
 - This estate represents the first certified organic and biodynamic vineyards in Mexico.
 - All of the monovarietal wines are made from estate fruit.
 - They are one of the the first wineries in Mexico to make a fully certified organic and biodynamic wine.
 - Their organic certifications come from the USDA and CCOF.
 - Their biodynamic certification comes from IMO, with a second certification from Demeter planned to take effect in 2020.
 - To visit Carrodilla is to visit a true working farm, only part of the project is growing grapes and making wine.
 - Head wine maker Gustavo González, was the head winemaker for Italy's famous Super Tuscan "Masseto" during the early the late 90s and early 2000 vintages.
 - The labels are commissioned pieces by Tijuana based female LGBTQ artist Foi Jimenez.

Total production: 34.5 acres under vine, 7 wines, 8,500 cases



2024 Chenin Blanc - La Carrodilla

Tasting Notes and Drinking Window:

While this has always been a classic chenin built in a Loire style, the winery pivoted towards a Jura approach in this vintage in which they allowed the wine to partially oxidize via the sous voile method. There's not much similarity between this and the previous vintages, which is important to recognize, but for those who like the style of France's iconic "Vin Jaune", this is going to be right up your alley. While it can be consumed on its own, this type of wine is far more typically used to pair with particular foods from the Jura region, such as aged Comté cheese, walnuts, and cream sauces that have mushrooms as a main ingredient. Production was small in 2024, but the US received 100 cases which is double the allocation from 2023 so there's a touch more to go around.

150 cases made

Drinking window: Now - 7 years

Vintage:

2024

Blend:

100% Chenin Blanc

Producer:

La Carrodilla

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

Valle de Guadalupe - Estate vineyards, 950 ft elevation, decomposed granite with clay - amendments per organic specifications. Vines of Chenin Blanc were planted in 2012.

Winemaking:

Harvest was carried out in the night on the 22nd of August. Grapes were whole cluster pressed and then fermented in stainless steel tanks for 4 weeks. After this the wine aged in stainless tanks for another 3 months.

Sulfites: 17 ppm

Farming:

Organic, sustainable.

Alcohol:

13.2%