

The Corona Estate

Founded: 2011 by the Corona family

Winemaker: Ricardo Espinoza and Hector Corona with consulting from Jac 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
- Farming: 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 Merlot - Corona del Valle

Tasting Notes and Drinking Window:

The 2020 vintage marks a clear inflection point at Corona del Valle. A full conversion to organic farming coincided with the pause of Covid, allowing the team to refine pruning, irrigation, and harvest decisions at the parcel level—tailored by variety, clone, elevation, soil, and aspect. In the cellar, a reduction in new oak and the elimination of toasted barrels sharpened the estate's voice, yielding a style that feels more precise, more transparent. Tasting across vintages becomes an education in nuance. Bravo for pushing the boundaries of what's possible.

1,600 cases made

Drinking window: Upon release - 12 years

Vintage:
2020

Blend:
100% Merlot

Producer:
Corona del Valle

Winemaker:
Ricardo Espinoza - 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.

Winemaking:
Hand-harvested on September 1, the grapes underwent a cold soak before a two-week fermentation in stainless steel with skins and seeds. The wine was then aged 18 months in predominantly second- and third-use French oak, reflecting a continued shift away from new barrels to preserve fruit clarity. Bottled with only coarse filtration and minimal sulfur.

Sulfites: 35 ppm

Farming:
Organic, sustainable

Alcohol:
13.45%