The Vena Cava Estate

Founded: 2005 by Phil and Eileen Gregory

Winery Location: The winery is located in the center of Valle de Guadalupe in the ejido of El Porvenir, approximately 10 miles from the Pacific.

Winemaker: Phil Gregory (born in England, now a Mexican citizen, lives in Valle de Guadalupe)

Vineyard Details:

- Valle de Guadalupe – estate vines – 900 ft (Cabernet Sauvignon, Barbera, Syrah, Zinfandel, Cinsault, Mourvèdre and Tempranillo). Soil is calcareous. 9.8 acres are under vine.
- Valle de San Vicente – 525 ft (Chardonnay, Sauvignon Blanc, Merlot). Sandy soils on an alluvial plain.

Notes:

- Vena Cava is a boutique winery founded in 2005 on the principles of passion and quality over quantity. While they didn't start out intending to make "natural" wines, the more they learned, the more this seemed like the only interesting route forward. Today they are among the standout wineries in Mexico making exceptional wines in a "natural" style.
- All of the wines of the Crystal Ship line are made with organic grapes, fermented with native yeast, see no corrections, fining or additives, and are bottled unfiltered with only a minimal amount of sulfites.
- While Vena Cava has its own estate vineyards, they have focused their business model on creating deep relationships with the best growers and the best vineyard sites. Only 20% of their wines come from estate-owned grapes.

Total production: 20 wines (10 regular and 10 rotating experiments), 2,000 cases



2024 Sauvignon Blanc – Vena Cava

Tasting Notes and Drinking Window:
Vena Cava may be best known for its amber and natural wines, but this Sauvignon Blanc is pure Baja sunshine in a glass. Picked early, on August 20 at just 21° Brix, from organically farmed vines in San Vicente, it stays fresh and zippy at 12.5%, while malolactic fermentation rounds out the edges with a softer, creamier texture. Think white flowers, citrus, guava and fresh herbs, all bright and lively with no oak getting in the way. As the label says: buena comida, buenos amigos!
TBC cases made
Drinking window: now – 2027

Vintage:
2024

Blend:
100% Sauvignon Blanc

Producer:
Vena Cava

Winemaker:
Phil Gregory – British, lives in Mexico

Vineyards:
Valle de San Vicente – Llano Colorado vineyard at an elevation of 160 m (525 ft), planted in red clay soils.

Winemaking:
Harvested August 20, 2024, at 21° Brix. Fermented with selected yeast in stainless steel tanks, and the wine went through malolactic fermentation. No oak aging. In the winery's words, the goal is to let the organically grown fruit shine. Filtered in three passes (9 and 2.5 microns, then sterile filtration) before bottling.
Sulfites: 35 ppm at bottling

Farming:
Organic, Sustainable

Alcohol:
12.5%