

RED · ESTATE GROWN

Mourvèdre 2022

Floral, red-berried, with a very long finish.

Mourvèdre is the most aromatic of the Solar Fortún reds, with soft tannins and a very long finish, a great example of an elegant wine that the estate works to enhance. The 2022 vintage restores it as a 100% Mourvèdre, with the nuanced floral notes and high-register red berry character the estate is known for on full display, and well integrated straight out of the gate.

WINEMAKER SANTIAGO LÓPEZ

BLEND	STYLE	ALCOHOL	PRODUCTION	SULFITES	DRINK
Mourvèdre	Red	13.6%	233 cases	35 ppm	Upon release
100%	French oak, 12 months	by volume	2,800 bottles	at bottling	& up to 10 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.

Site	Francisco Zarco
Elevation	1,200 ft
Soil	Sandy alluvial, decomposed granite
Vine age	15 years
Farming	Organic, sustainable

In the Cellar

Fermented in stainless steel, then aged 12 months in French oak. Less oak, less extraction, less tannin: the vineyard leads.

Fermentation	Selected yeast, stainless
Aging	12 months, French oak
Filtration	1.5 microns

The 2022 Vintage

Hot and dry, with around three months above 95 °F at the vineyard, which made big, bold wines.

> *"2022 was one of the best vintages of the last decade."*
>
> SOLAR FORTÚN, ON THIS VINTAGE

SOLAR FORTÚN

Solar Fortún is family owned and run by the López 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