

The Solar Fortún Estate:

- Solar Fortún is a family owned and operated winery that was officially established in 2010 and planted 3 years prior in 2007. Coming from a background in theoretical and natural physics, (both of Santiago's parents are professors of physics at the university in Ensenada), the plan for this estate was methodical and precise, with no consideration left unattended.
- Fully sustainable, (and idyllic to the point of being completely transportive) the only non-renewable resource they use in their operation is the fuel that runs their tractor. As the harvests, and almost all of the work in the vineyards is done by hand, it doesn't get used much!
- All grapes are estate grown in an organically farmed vineyard site at 1,100 ft elevation in the northern most section of the valley, approximately 15 miles from the Pacific in a part of the valley called Francisco Zarco. The confining walls are so tight at this point that they create more of a canyon than a valley. This creates a unique micro climate where the temperature differential between the mountainsides and the valley floor generates a nearly constant breeze eliminating the risk of cluster rot or powdery mildew. This cooler climate also plays a role in the high natural acidity of these wines and their very prevalent floral components.

Total production: 18.5 acres under vine, 10 wines, 3,000 cases



2023 Baya Baya - Solar Fortún

Tasting Notes and Drinking Window:

A red wine that sees just a kiss of French Oak, Baya Baya weds the verve of Petit Verdot with the structure of Cabernet Sauvignon to produce a wine with notes of bright red fruit and refreshing acidity. Clean and clear but unfiltered to maintain the full richness of expression of place, it exhibits a medium body whose acid balance delivers a delightful lift and tension. A wine made for "life without complications", this is a zingy red that will redefine what you think these two grapes can do. A favorite of the estate, Baya Baya is just the beginning of Solar Fortún's lineup. Those familiar with previous vintages of this wine will find this vintage to have considerable more control, balance and depth. Santiago is constantly learning and the leap from last vintage to this might represent his biggest step forward yet.

1,250 cases made

Drinking window: Upon release - 8 years

Vintage:

2023

Blend:

50% Cabernet Sauvignon, 50% Petit Verdot

Producer:

Solar Fortún

Winemaker:

Santiago Lopez - Mexican

Vineyards:

Valle de Guadalupe, ejido de Francisco Zarco - Estate vineyards in a tight valley with sandy soils of decomposed sandstone and some red clay. Vines were planted in 2007 and the elevation is 1,100 ft.

Winemaking:

Fermented with the skins and seeds for 2 weeks in stainless steel tanks and then racked into French barrels and aged for 6 months.

Sulfites: 30 ppm

Farming:

Organic, sustainable

Alcohol:

13.7%