

The Solar Fortún Estate:

- **Founded:** Solar Fortún is family owned and operated the the Lopez family who runs it today as a multigenerational marvel - a true delight to witness.
- **Region and grape source** - Estate vineyards in Valle de Guadalupe.
- **Vineyard location, elevation and grape varieties:** Planting started in 2007 in a sub valley of Valle de Guadalupe near the town of Francisco Zarco. The vineyards are organically farmed and lie a an elevation of 1,100 ft in sandy soils of decomposed sandstone and some red clay. The site is approximately 15 miles from the Pacific on the valley floor of a tight canyon. They have Mourvèdre, Syrah, Cabernet Sauvignon, Petit Verdot, Roussanne, Viognier, and Marsanne under vine.
- **Winemaker** - Santiago Lopez - (Mexican)
- **Notes:**
 - Founded by Santiago, whose parents are physics professors in Ensenada, the estate was conceived with scientific precision — every detail deliberate, nothing left to chance.
 - The winery operates with near-total sustainability. Aside from the small amount of fuel used for their tractor, everything is renewable — and with harvest and most vineyard work done by hand, even that footprint is minimal.
 - The valley walls here press in so tightly it feels more canyon than valley. This natural corridor creates a constant breeze from temperature shifts between the slopes and valley floor, virtually eliminating cluster rot and mildew while preserving vibrant acidity and pronounced floral aromatics.
 - “Solar Fortún” nods both to Francisco Zarco — the 19th-century political journalist who wrote under the pseudonym Fortún — and to “solar,” meaning a sun-drenched rural plot of land. With their vineyards near the town of Francisco Zarco, the name reflects a deep commitment to place and identity.

Total production: 18.5 acres under vine, 9 wines, 3,000 cases



2023 Mourvedre - Solar Fortún

Tasting Notes and Drinking Window:

Building on the structure and balance of the 2022, this new vintage introduces a thoughtful shift in the blend, with 10% Syrah incorporated alongside Mourvèdre. A colder, wetter growing season slowed ripening and preserved remarkable aromatic intensity, resulting in a wine that opens with lifted notes of violet, cracked pepper, and wild herbs layered over red and black berries.

The Mourvèdre, harvested at lower sugars, shows vibrant energy and freshness, with slightly lower alcohol amplifying its savory and floral nuances. The addition of Syrah brings the fruit further into focus — deepening the core with ripe plum and blackberry — while lending a firmer tannic frame and subtle spice. The result is a wine of heightened aromatics, bright natural tension, and a more structured finish, balancing freshness with depth and polish.

208 cases made

Drinking window - Upon release - 8 years

Vintage:

2023

Blend:

90% Mourvedre, 10% Syrah

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:

Harvested by hand (Syrah on September 15th and Mourvèdre on Oct 17th) almost a full month later than the previous vintage. Fermented in stainless steel tanks for 2 weeks and then racked to French oak barrels and aged for 12 months. Minimal filtration, and 35 ppm sulfites at bottling.

Farming:

Organic, sustainable

Alcohol:

13.6%