

The Valle Seco Estate

- **Founded** - Valle Seco is a family owned and operated winery established in 2009 by Federico Lencioni & Francisco Sarabia.
- **Region and grape source** - Estate vineyards in Valle Seco
- **Vineyard location, elevation and grape varieties** - Their southeastern facing vineyard site is located 18 miles from the Pacific in Valle Seco at an elevation of 1,800 ft. Soil is composed of decomposed granite, sand, and some clay. The vineyard is farmed organically is the only vineyard in the entire valley, so there is no possibility of being contaminated by the less scrupulous practices of your neighbors. They work with Mourvèdre, Cabernet Sauvignon, Petite Sirah.
- **Winemaker - Sergio Heras** - Argentinian, now a Mexican citizen
- **Notes** -
 - in 2009 by Federico Lencioni & Francisco Sarabia to plant a vineyard in their vast highland ranch. They had noted for years that this parcel was consistently covered in fog and breezy throughout the morning, two traits that made it ideally suited for a vineyard site. Since then it has been a bit of a fairytale success story for these ranchers turned winemakers whose grapes have been sold and used in wines that have consistently won top awards in every competition they entered. Selling grapes was never their plan A, and in 2018, when the vineyards had reached a level of maturity that they felt confident in, they started making their own wine.
 - Winemaker/enologist Sergio Heras, has been making wine Northern Baja for over a decade and is one of its most well-respected winemakers
 - Today they make 4 wines: They use certified organic yeast to make the Rosé and the Tinto while the Mi prima Vera is fermented on ambient yeast and left unfired and unfiltered as a natural wine.
 - The vast highland plain where the winery is located has better water reserves that most of the viticultural regions of Northern Baja, and it is accessed by a pump powered by the wind. That's right, the windmill that appears on their logo is an image of the windmill that was erected nearly 100 years ago and still serves to pump up the water from the underground aquifer for use in the winery. Sustainable? Yes.

Total production: 29 acres under vine, 4 wines, 1,200 cases



2025 Rosé - Valle Seco

Tasting Notes and Drinking Window:

The 2025 vintage continues this rosé's remarkable run, now with a sharper edge of sophistication. Fruit from newly planted, certified French clones of Mourvèdre—sourced directly from a French nursery—drives greater aromatic precision and textural nuance.

Perfectly suited for rosé, this clone brings brighter fruit definition, lifted florals, and a fine mineral line through the finish. The result is vibrant and charming as ever, now with added depth and refinement. This is quite likely “the rosé” of 2025.

400 cases made

Drinking window: upon release - 4 years

Vintage:

2025

Blend:

100% Mourvedre

Producer:

Valle Seco

Winemaker:

Sergio Heras - Argentina (lives in Valle de Guadalupe)

Vineyards:

Estate vineyard in Valle Seco – Valle Seco is a high elevation valley which lies above Valle de Guadalupe and is where the Guadalupe river originates. Elevation is 1,800 ft, and the soil is largely granite with some clay. The oldest vines were planted in 2008.

Winemaking:

Grapes were hand-harvested at night on September 8th, following two days of very cool weather to preserve maximum freshness and natural acidity. Clusters were destemmed, hand-sorted, and crushed.

Aiming for a light, Provençal-style rosé, the juice was separated from the skins immediately, allowing minimal pigment extraction. Fermentation proceeded in open-top stainless steel tanks for 11 weeks at the lowest possible temperatures to maximize aromatic and flavor complexity. After fermentation, the wine was racked off the lees, rested in stainless steel for two months, then bottled with only a coarse filtration for clarity.

Sulfites: 15 ppm

Farming:

Organic, sustainable

Alcohol:

12.1%