

The Santo Tomás Estate

- **Founded:** 1888 by Francisco Adonegui and Miguel Olmart
- **Region and grape source:** The winery owns most of the land in Valle de Santo Tomás, (including the 150+ year old vines of the Único vineyard) as well as 20 hectares of land in the hamlet of San Antonio de las Minas in Valle de Guadalupe.
- **Vineyard elevations and grape origins:**
 - **Valle de Guadalupe** - Estate vineyards 900 ft (granite and clay soils)
 - **Valle de Santo Tomás** - Estate vineyards 500 ft (variable. High on the slopes it's mainly granite composed of large granite stones while down in the valley it's sandy soils high in iron and other minerals. Plantings in these plots date back to the early 1900s.
 - **Valle de San Vicente** - 400-500 ft in soils of stony and sandy loam. Very close to the Pacific so a very strong maritime influence.
- **Winemaker:** David Najera - Mexican, lives in Ensenada
- **Notes:**
 - Santo Tomás is the oldest winery in the Baja region. Jesuit missionaries first established vineyards, (now privately held) in 1791 in this valley, just 5 years after the US signed its Constitution. Over a century later, in 1888 the land was purchased by Francisco Adonegui and Spaniard Miguel Olmart and became Mexico's first large scale commercial winery.
 - The largest landowners in the 5 valleys of northern Baja, Santo Tomás has access to some of the best fruit available. The quality and balance of their wines is a signature of the estate.

Total production: 22 wines, 130,000 cases



2024 Sauvignon Blanc - Santo Tomás

Tasting Notes and Drinking Window:

A small-production wine from one of Mexico's largest vineyard estates, this Sauvignon Blanc remains one of the region's standout expressions of the variety. The 2024 vintage marks the transition from winemaker Christina Pino to David Najera, who carries forward the wine's hallmark focus on precision and vineyard expression.

A dry growing season and naturally low yields concentrated flavor and aromatics, while Pacific Ocean influences preserved freshness and balance. Bright citrus, fresh herbs, and vibrant fruit notes are supported by lively acidity and a textured palate. Balanced, energetic, and expressive, the 2024 captures both the character of San Vicente and the promise of a new chapter for this exceptional wine.

616 cases made

Drinking window: Now - 5 years

Vintage:
2024

Blend:
100% Sauvignon Blanc

Producer:
Santo Tomás

Winemaker:
David Najera - Mexican, lives in Ensenada

Vineyards:
This Sauvignon Blanc is sourced exclusively from Rancho Los Llanitos in Valle de San Vicente. Planted in 2016, the 8.65-acre vineyard sits at 500 feet elevation on clay-loam soils that promote balanced vine growth. Farmed organically, the site is currently undergoing certification. Despite Santo Tomás's extensive vineyard holdings, this small parcel is dedicated to producing a focused expression of Sauvignon Blanc.

Winemaking :
Harvested by hand during the cool nighttime hours of August 27 to preserve freshness and natural acidity. The fruit was hand sorted, gently pressed, and fermented in stainless steel tanks at low temperatures for 21 days to maximize aromatic expression and varietal character. Following fermentation, the wine was racked off its lees and matured in stainless steel for an additional five months prior to bottling. A light filtration was performed before bottling, and 38 ppm total sulfites were added to ensure stability.

Farming:
Sustainable

Alcohol:
12%