

The Corona Estate

Founded: 2011 by the Corona family

Winemaker: Ricardo Espinoza and Hector Corona with consulting from Jac Cole

Winery Location: Valle de Guadalupe, approximately 10 miles from the Pacific on gently rolling hills near the valley's center.

Vineyard details:

- Soil type: Decomposed sandstone and red clay
- Elevation: 1000 ft
- Vine age: vines planted in 2011
- Farming: organic (not certified)
- Varieties: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Nebbiolo, Petit Verdot, Tempranillo Grenache, and Malbec.

Notes:

- A family owned and operated winery in the heart of Valle de Guadalupe named after the last name of the family "Corona"
- Focus is on monovarietals, with fastidious attention to detail in the vineyards and making very pure honest wines with no corrections.
- The winery is designed with the utmost orientation to sustainability, with forward thinking elements such as a rooftop solar array that provides enough energy to run their entire operation, and buried drip irrigation lines to reduce loss from evaporation.

Total Production: 9 wines (additional reserves in some vintages), 8,000 cases



2023 Cabernet Sauvignon - Corona del Valle

Tasting Notes and Drinking Window:

This estate Cabernet Sauvignon reflects the continued evolution of one of Valle de Guadalupe's most quality-focused wineries. With the vineyards now another year closer to full organic certification, the winery's commitment to thoughtful farming is increasingly evident. The vintage provided ideal conditions for Cabernet Sauvignon, allowing the fruit to ripen evenly and develop exceptional depth while retaining freshness and balance. The result is a wine that captures both the character of the vineyard and the strengths of the season.

Aged for 12 months in French oak and rested in bottle before release, it offers immediate appeal while possessing the structure to evolve gracefully with additional cellaring. Wines like this continue to highlight why Mexico is emerging as one of North America's most exciting wine regions.

903 cases made

Drinking window: now - 12 years

Vintage:

2023

Blend:

100% Cabernet Sauvignon

Producer:

Corona del Valle

Winemaker:

Ricardo Espinoza - Mexican
Hector Corona - Mexican

Vineyards:

Valle de Guadalupe - Estate vineyards in the center of the valley planted in 2011 at an elevation of 1,000 ft. Vineyards soil is decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic.

Winemaking:

Grapes were picked by hand at night on October 23rd, pneumatically pressed and fermented in stainless steel tanks for 3 weeks. After fermentation, the wine was moved to French oak barrels (70% used and 30% new) and aged for an additional 12 months. A variety of barrels are used (all medium toast) to add complexity to the wine - Taransaud, Marcel Cadet, Francois Ferrer, and Sylvain.

Sulfites: 35 ppm

Farming:

Organic, sustainable

Alcohol:

13.9%