

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



2019 Tempranillo - Corona del Valle

Tasting Notes and Drinking Window:

A full-bodied red with beautifully rounded tannins and a build that will allow it to age well over time. Cherry tobacco, cedar, dried fig and blueberry compote provide the foundation for the tertiary components of coconut, vanilla, wet stone and cured meats. As the vines of this young estate age, their wines just get better and better, noticeably deriving more character from their soils with each passing year. They seem to be dialing in their barrel regime as well as the tannin management on this bottling shows significant improvement. Bravo.

500 cases made

Drinking window: Upon release - 10 years

Vintage:
2019

Blend:
100% Tempranillo

Producer:
Corona del Valle

Winemaker:
Ricardo Espinoza - Mexican
Hector Corona - Mexican

Vineyards:
Valle de Guadalupe - Estate vineyards in the center of the valley at an elevation of 1,000 ft. Vines are 6 years old and planted in soil of decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic.

Winemaking:
Fermentation occurred in stainless steel tanks with seeds and skins over a period of 4 weeks. After fermentation the wine was moved to French oak barrels (70% 2nd use, 30% 1st use) and aged for an additional 12 months.

Sulfites: 35 ppm

Farming:
Organic, sustainable

Alcohol:
13.4%