

The Lomita Estate

- **Founded:** 2009 by Fernando Pérez Castro
- **Winery location:** Valle de Guadalupe - a mid-valley, northwestern facing slope in the ejido of Francisco Zarco.
- **Region and grape sources:**
 - *Valle de Guadalupe* - Estate vineyards - Elevation 1,000 ft. Located in the heart of Valle de Guadalupe approximately 9 miles from the Pacific. Their estate has 17 acres under vine. Farming is organic.
 - *Valle de Guadalupe* - Paraiso Vineyard - 950ft elevation. Planted in 2007 in soils of clay and granite. Neighboring vineyard to Carrodilla. Farming is organic.
 - *Valle de Ojos Negros* - 2,800 ft elevation. Planted in 2003 in soils of granite, decomposed sandstone and some clay. Farming is organic.
 - *Uruapan* - 850 ft elevation. Planted in 2007 in highly mineral soils of red clay. Farming is organic.
- **Notes:**
 - The estate has practiced organic viticulture since 2012.
 - Head winemaker Gustavo González, was the head winemaker for Italy's famous Super Tuscan "Masetto" during the early 2000 vintages.
 - Their estate vineyard of Grenache is over 60 years old
 - Their "Pagano" (100% old vine Grenache) appears on the prestigious wine list of the French Laundry.
 - The labels are commissioned pieces by Mexico City based LGBTQ + artist Jorge Tellaeche.

Total production: 17 acres under vine, 9 wines, 10,000 cases



2022 Tinto de la Hacienda - La Lomita

Tasting Notes and Drinking Window:

This vintage represents a radical shift from previous vintages, being based on Cabernet Sauvignon rather than Tempranillo. Still leaning towards a more robust structured style, this has more of the elegance and structure that Cabernet brings to the table with the Tempranillo playing a background role. One of the finest vintages of this limited production to date, the 2022 yield was down to just over 1/3rd of their normal production, so while quality of fruit was very high, production was very limited. Expect a lot out of this one right out of the gate, but know that it will age beautifully for a decade or more.

530 cases made

Drinking window: Upon release - 15 years

Vintage:
2022

Blend:
51% Cabernet Sauvignon, 29% Tempranillo, 20% Merlot

Producer:
La Lomita

Winemaker:
Gustavo A. Gonzalez - Mexican

Vineyards:
Valle de Guadalupe - Estate vineyards, clay and granite

Winemaking:
The grapes were harvested by hand on the 7th of September and hand selected before being fermented with skins and seeds in open top stainless steel tanks for 3 weeks and then racked to 2nd and 3rd use French oak barrels where the wine aged for 12 months. Minimal filtering and 25 ppm sulfites before bottling.

Farming:
Organic, sustainable

Alcohol:
13.9%