

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 "Massetto" during the early 2000 vintages as well as Opus One and the rest of the red wine program at Mondavi winery in Napa.
 - 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



2025 S. Blanc - La Lomita

Tasting Notes and Drinking Window:

The 2025 Sauvignon Blanc offers a more composed expression than its celebrated predecessor. Aromas of white flowers, fresh herbs, citrus zest, and subtle tropical fruit emerge with time.

The palate is vibrant and energetic, with bright acidity balanced by ripe fruit and a refined texture. Less flashy than the 2024, but every bit as compelling, this is a Sauvignon Blanc with confidence, charm, and character.

Fresh, elegant, and irresistibly drinkable, it's the kind of wine that disappears faster than expected.

1,400 cases made

Drinking window: Upon release - 4 years

Vintage:

2025

Blend:

100% Sauvignon Blanc

Producer:

La Lomita

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

Valle de Guadalupe (30%) – Estate-grown fruit from vineyards planted in 2008 on a mix of clay and decomposed granite soils. Located at 950 feet elevation, the site contributes freshness, structure, and aromatic lift.

Valle de San Vicente (35%) – Sourced from the Nuevo Vineyard, planted in 2003 on mineral-rich clay soils at 200 feet elevation. The warmer site provides concentration, texture, and depth of fruit.

Valle de Guadalupe (35%) – From the Paraíso Vineyard, planted in 2005 and situated adjacent to the family's sister estate, Carrodilla. At 950 feet elevation, this site contributes elegance, balance, and vibrant acidity to the blend.

Winemaking:

Hand harvested on Aug 8th and Aug 13th. manually selected before fermenting in stainless steel tanks for 3 weeks. Aged in stainless steel tanks for an additional 6 months. Minimal intervention, light filtration and 20 ppm sulfites for stability at bottling.

Farming:

Organic, sustainable

Alcohol:

13.4%