The Vena Cava Estate

Founded: 2005 by Phil and Eileen Gregory

Winery Location: The winery is located in the center of Valle de Guadalupe in the ejido of El Porvenir, approximately 10 miles from the Pacific.

Winemaker: Phil Gregory (born in England, now a Mexican citizen, lives in Valle de Guadalupe)

Vineyard Details:

- Valle de Guadalupe – estate vines – 900 ft (Cabernet Sauvignon, Barbera, Syrah, Zinfandel, Cinsault, Mourvèdre and Tempranillo). Soil is calcareous. 9.8 acres are under vine.
- Valle de San Vicente – 525 ft (Chardonnay, Sauvignon Blanc, Merlot). Sandy soils on an alluvial plain.

Notes:

- Vena Cava is a boutique winery founded in 2005 on the principles of passion and quality over quantity. While they didn't start out intending to make "natural" wines, the more they learned, the more this seemed like the only interesting route forward. Today they are among the standout wineries in Mexico making exceptional wines in a "natural" style.
- All of the wines of the Crystal Ship line are made with organic grapes, fermented with native yeast, see no corrections, fining or additives, and are bottled unfiltered with only a minimal amount of sulfites.
- While Vena Cava has its own estate vineyards, they have focused their business model on creating deep relationships with the best growers and the best vineyard sites. Only 20% of their wines come from estate-owned grapes.

Total production: 20 wines (10 regular and 10 rotating experiments), 2,000 cases



2025 Sauvignon Blanc – Vena Cava

Tasting Notes and Drinking Window:
Vena Cava may be best known for its amber and natural wines, but this Sauvignon Blanc is all about crunch and freshness. The team picked even earlier in 2025, on August 14 at just 20° Brix, because they love the natural acidity that early picking brings. A brand-new Enoveneta press kept oxygen out at every step, so the fruit stays bright, pure and lively, with no oak getting in the way. Zippy, clean and only 12.5%, this one begs for ceviche and a sunny patio. As the label says: buena comida, buenos amigos!
333 cases made
Drinking window: now – 2028

Vintage:
2025

Blend:
100% Sauvignon Blanc

Producer:
Vena Cava

Winemaker:
Phil Gregory – British, lives in Mexico

Vineyards:
Valle de San Vicente – Llano Colorado vineyard at an elevation of 160 m (525 ft), planted in red clay soils.

Winemaking:
Harvested August 14, 2025, at 20° Brix, picked early to keep the grapes' natural acidity. Pressed in the winery's new Enoveneta press, which protects the juice from oxidation. Fermented with selected yeast in stainless steel tanks. No oak aging. Filtered in three passes (9 and 2.5 microns, then sterile filtration) before bottling.
Sulfites: 35 ppm at bottling

Farming:
Organic, Sustainable

Alcohol:
12.5%