

The Santo Tomás Estate

- **Founded:** 1888 by Francisco Adonegui and Miguel Olmart
- **Region and grape source:** The winery owns most of the land in Valle de Santo Tomás, (including the 150+ year old vines of the Único vineyard) as well as 20 hectares of land in the hamlet of San Antonio de las Minas in Valle de Guadalupe.
- **Vineyard elevations and grape origins:**
 - **Valle de Guadalupe** - Estate vineyards 900 ft (granite and clay soils)
 - **Valle de Santo Tomás** - Estate vineyards 500 ft (variable. High on the slopes it's mainly granite composed of large granite stones while down in the valley it's sandy soils high in iron and other minerals. Plantings in these plots date back to the early 1900s.
 - **Valle de San Vicente** - 400-500 ft in soils of stony and sandy loam. Very close to the Pacific so a very strong maritime influence.
- **Winemaker:** Cristina Pino (Spanish born, now a Mexican citizen, lives in Valle de Guadalupe)
- **Notes:**
 - Cristina Pino is one of the most highly respected winemakers in the region and a perfect example of the many strong women that are a primary driving force behind the quality and elegance dominating the wines coming out of the region.
 - Santo Tomás is the oldest winery in the Baja region. Jesuit missionaries first established vineyards, (now privately held) in 1791 in this valley, just 5 years after the US signed its Constitution. Over a century later, in 1888 the land was purchased by Francisco Adonegui and Spaniard Miguel Olmart and became Mexico's first large scale commercial winery.
 - The largest landowners in the 5 valleys of northern Baja, Santo Tomás has access to some of the best fruit available. The quality and balance of their wines is a signature of the estate.
 - Since Christina took over in 2019 she has been covering to lower yields, increased quality, and working towards fully organic farming.

Total production: 22 wines, 130,000 cases



2023 Barbera - Santo Tomás

Tasting Notes and Drinking Window:

The monovarietal “white label” wines from Santo Tomás all represent their premium efforts below the ultra premium “Unico” label. Along with the old Mission vines, (that are a treasure of the estate’s holdings), the winery’s Barbera vines produce that is hallowed throughout the region as producing some of the more singularly interesting fruit around. Thus, it’s always a pleasure to taste the new releases of this wine which always sing in their youth and develop gracefully as they age. This vintage has even a bit more depth than the 2022, something that might not be very apparent upfront but will come out with time in the bottle.

Drinking Window: upon release - 10 years

Vintage:

2023

Blend:

100% Barbera

Producer:

Santo Tomás

Winemaker:

Christina Pino - Spanish, lives in Mexico

Vineyards:

Sourced from a single vineyard parcel in Valle de Santo Tomás planted in 1966. The site features well-drained sandy loam soils interspersed with granite stones, providing an ideal environment for producing concentrated fruit with excellent balance and site expression. The vineyard is part of the extensive Santo Tomás estate, one of the largest and most historic landholdings in the region.

Winemaking:

Fermented in stainless steel tanks and then aged for 12 months in 1st use French oak barrels.

Farming:

Sustainable

Alcohol:

13.8%