

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



2021 Pagano - La Lomita

Tasting Notes and Drinking Window:

Still every bit as full-bodied and voluptuous, this new vintage of Pagano reflects the slightly hotter, drier season with a touch more richness and concentration. Sourced primarily from the estate's dry-farmed, old-vine Pagano vineyard—with younger-vine fruit from the Valle de la Grulla adding lift—the 100% Grenache nose opens with its familiar elegance: white flowers, ripe strawberries, leather, vanilla, and dried herbs. On the palate, the warmer year pushes the dark berry and plum tones forward, giving the wine a denser, more expansive texture that still echoes a dessert-wine lean in its depth and finish. It remains approachable with a brief decant, yet will benefit even more from medium-term cellaring.

450 cases made

Drinking window: Now – 8 years

Vintage:

2021

Blend:

100% Grenache

Producer:

La Lomita

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

- Estate owned, 'Pagano' vineyard is in the Valle de Guadalupe and is oriented with a gentle slope to the southwest, approximately 11 miles from the Pacific at an elevation of 1,000 ft. Planted in the early 1960s.
- An organic vineyard in Valle de la Grulla planted in 2005 at an elevation of 850 feet.

Winemaking:

Grapes were picked by hand on the 17th of September and fermented in stainless steel tanks with skins and seeds for 3 weeks then racked to 2nd use French oak barrels for 12 months. Sulfites: 25 ppm

Farming:

Organic, dry farmed, sustainable

Alcohol:

15.2%