

The Corona Estate

Founded: 2011 by the Corona family

Winemaker: Ricardo Espinoza and Hector Corona with consulting from Jac Cole

Winery Location: Valle de Guadalupe, approximately 10 miles from the Pacific on gently rolling hills near the valley's center.

Vineyard details:

- Soil type: Decomposed sandstone and red clay
- Elevation: 1000 ft
- Vine age: vines planted in 2011
- Farming: organic (not certified)
- Varieties: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Nebbiolo, Petit Verdot, Tempranillo Grenache, and Malbec.

Notes:

- A family owned and operated winery in the heart of Valle de Guadalupe named after the last name of the family "Corona"
- Focus is on monovarietals, with fastidious attention to detail in the vineyards and making very pure honest wines with no corrections.
- The winery is designed with the utmost orientation to sustainability, with forward thinking elements such as a rooftop solar array that provides enough energy to run their entire operation, and buried drip irrigation lines to reduce loss from evaporation.

Total Production: 9 wines (additional reserves in some vintages), 8,000 cases



2025 Sauvignon Blanc - Corona del Valle

Tasting Notes and Drinking Window:

An unusually cool spring and summer led to slower ripening, dramatically lower yields, and fruit of exceptional quality. While unmistakably northern Mexican in character, with vibrant pineapple and guava at its core, this vintage shows greater tension and precision than usual. Bright citrus, delicate white flowers, and subtle herbal nuances are woven through a mineral-driven palate shaped by organically farmed, iron-rich soils. Fresh, energetic, and beautifully balanced, it is equally at home as an aperitif or paired with seafood and lighter cuisine.

416 cases made

Drinking window: upon release - 4 years

Vintage:

2025

Blend:

100% Sauvignon Blanc

Producer:

Corona del Valle

Winemakers:

Ricardo Espinoza - Mexican

Hector Corona - Mexican

Vineyards:

Valle de Guadalupe - Estate vineyards in the center of the valley at an elevation of 1,000 ft. Vines were planted in 2015 in soil of decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic. The plot from which this wine is made is 6.17 acres.

Winemaking:

Grapes were harvested by hand on August 15th, destemmed and gently pressed before fermenting in stainless tanks for 3 weeks. After this the wine is racked off the skins and continues to age in stainless steel for another 2 months.

Sulfites: 35 ppm

Farming:

Organic, sustainable

Alcohol:

12.9%