

**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.
  - 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



**2024 Cabernet - La Lomita**

**Tasting Notes and Drinking Window:**

The 2024 Lomita cab continues in the footsteps of its predecessors, constantly striving to express place in a red that sees very little oak and neutral wood at that. A slightly longer and milder vintage allowed the fruit to take more time to ripen and do so in a way that allowed acidity to stay a bit higher at the time of harvest. As waning acidity as the fruit ripens is a problem the world over, having vintages like this where ripeness of fruit and acidity align is a rarity, and in wines like this where it's essentially a naked expression of the vintage, is the perfect window into the difference that difference makes.

**4,200 cases made**

**Drinking window: Upon release - 8 years**

**Vintage:**

2024

**Blend:**

100% Cabernet Sauvignon

**Producer:**

La Lomita

**Winemaker:**

Gustavo A. Gonzalez - Mexican

**Vineyards:**

**Valle de Guadalupe** - Paraiso Vineyard - 950 ft elevation. Planted in 2007 in soils of clay and granite. Farmed organic.

**Uruapan** - 850 ft elevation. Planted in 2007 in highly mineral soils of red clay. Farmed organic.

**Valle de Ojos Negros** - 2,800 ft elevation. Planted in 2003 in soils of granite, decomposed sandstone and some clay. Farmed organic.

**Winemaking:**

Fermented with skins and seeds for 3 weeks in stainless steel tanks. Once fermentation was complete, the wine was split into two parts with 40% aging in neutral french oak barrels and the rest in stainless steel for a period of 10 months.

**Sulfites: 25 ppm**

**Farming:**

Organic, sustainable

**Alcohol:**

13.8%