The Monte Xanic Estate

Founded: 1987 by Hans Backoff and a group of 4 friends. It is heralded as the first boutique winery in Mexico.

Winery Location: The winery is located in Valle de Guadalupe near its northern end, abutting the steep slopes found on the north side of the valley.

Vineyard Details: The estate has vineyards at the winery proper as well as vineyard sites in other sections of Valle de Guadalupe, and significant holdings in Valle de Santos Tomas and Valle die Ojos Negros. Elevations vary from 900 ft in Valle de Guadalupe to over 1,800 in Valle de Ojos Negros. Soils are a mixture of Granite, clay and decomposed sandstone. (Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Cabernet Franc, Pinot Noir, Petit Verdot, Merlot, Malbec, Syrah, and Grenache)

Notes:

- Many attribute the move by Monte Xanic to make wine from its own grapes (and their subsequent success) to the trend in Valle de Guadalupe for small farmers to make wine from their small parcels of estate owned grapes thus ushering in the “boutique” revolution in Mexican wines.
- With a large quantity of land under vine in all of the major wine growing valleys of the region, they are by far the most prolific of the boutique wineries in the region.
- Their vineyard sites are farmed organic and their winery operates as a model of modern eco-friendly design.
- The "X" in Xanic is pronounced like a "sh", so Xanic sounds like "shan-eek". Xanic is the name of the white flower that is one of the first to bloom in spring in Valle de Guadalupe. When the spring rains are just right, the mountainside behind the winery is cloaked in their blooms.

Total production: 18 wines, 100,000 cases



2024 Chardonnay - Monte Xanic

Tasting Notes and Drinking Window:
Monte Xanic has been on a remarkable run over the past four vintages—embracing organic farming, powering over 70% of operations with solar, and refining both vineyard and cellar practices. Nowhere is that evolution clearer than in this Chardonnay. A long-time crowd favorite, aged eight months in oak, it has reached a new level of precision and energy beginning with the 2023 vintage—carried seamlessly into 2024. And if winemaker Oscar Gaona is right, they’re not even halfway there. Consider this wine a thrilling glimpse of what’s still to come.

2,330 cases made
Drinking window: Upon release - 8 years

Vintage:
2024

Blend:
100% Chardonnay

Producer:
Monte Xanic

Winemaker:
Oscar Gaona, Mexican - lives in Valle de Guadalupe

Vineyards:
Ojos Negros - Kompali Vineyard. Planted in 2017 at an elevation of 2250 ft in soils of sand with a limestone substrate.
Valle de Guadalupe - Estate vineyards planted in 2008 at an elevation of 950 meters in soils of granite, limestone and sand.

Winemaking:
Grapes were harvested by hand on Aug 20th in Valle de Guadalupe and September 6th and 8th in Ojos Negros. Harvested at night to maintain maximum freshness, the grapes were manually sorted at the winery, pressed and fermented in stainless steel tanks with the lowest temperatures possible for 13 days. The wine was then racked into 1st use French oak barrels made from wood from the Nevers, Trocais, Vosges and Allier forests.
35 ppm sulfites at bottling

Farming:
Sustainable

Alcohol:
12.4%