

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



2023 Chardonnay - Corona del Valle

Tasting Notes and Drinking Window:

Medium-bodied and balanced with a luscious buttery mouth feel, this is an elegantly textured Chardonnay for those who prefer their chardonnay to be built on an approach of barrel aging. In this case, the wine was aged in barrels made of French acacia wood (black locust) with a 70/30 split on used vs. new barrels. The acacia wood, for those not accustomed to it, imparts floral aromas of honeysuckle, white lilies, and apple blossoms. The use of this wood has also been found to help preserve the fruit notes of Chardonnay, and those on display here are white peach, pineapple, and cantaloupe. Needless to say this wine represents a delightful aromatic, flavor, and textural experience.

750 cases made

Drinking window: Now - 5 years

Vintage:

2023

Blend:

100% Chardonnay

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 are 6 years old and planted in soil of decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic.

Aging:

6 months in 70% 2nd use and 30% 1st use French Acacia barrels.

Sulfites: 35 ppm

Farming:

Organic, sustainable

Alcohol:

12.9%