

The Mina Penélope Estate

- **Founded:** 2014 by Verónica Santiago and Nathaniel Malagón
- **Winemaker:** Verónica Santiago (Mexican born, studied agriculture at University of Monterrey)
- **Region and grape source:** Winery is located in Valle de Guadalupe, and all grapes are estate grow.
- **Notes:**
 - All wines are made from organically grown estate vineyards tucked into a tight fold on the valley wall of Valle de Guadalupe.
 - Production is minuscule; everything is done by hand by a husband and wife team who are the definition of the passion one finds in the small growers of the region.
 - Vineyard site is 15 years old and Nathaniel Malagon who tends the vineyards comes from one of the oldest grape growing families in Valle de Guadalupe.
 - Winemaker Veronica Santiago is one of the most well-respected winemakers in the valley and her pallet has shown itself in blind tastings to be one of the best. The wines she and Nathaniel are making are at once elegant, informed, and remarkably rustic old world in style. These wines follow closely the natural wine making style championed in the Loire and Saone valleys and emulate closely the body compositions and flavor profiles of the wines made in this area with minimal intervention.
 - **A note from the winery:** “At Mina Penélope, our philosophy is rooted in patience, respect for nature, and a deep connection to place. We craft our wines with intention and care, allowing time and observation to guide each stage of the process rather than forcing outcomes. Our work is centered on small-scale, thoughtful winemaking, where we seek balance, freshness, and authenticity in every wine. We are not only producing wines, but also building a local and enduring tradition—one that reflects our land, our values, and the story we are carefully weaving over time. This is a philosophy grounded in respect: for the vineyard, for the process, and for the generations that will follow.”

Total production: 8 wines, 1,300 cases



2024 Amber - Mina Penélope

Tasting Notes and Drinking Window:

In this vintage, we finally see a pure expression of the Mina Penélope estate, as the wine was made exclusively from estate-grown fruit with no additional parcels blended in. The season brought moderate to high rainfall (15 inches), and the fruit reached perfect ripeness just ahead of an unexpected storm, resulting in a level of complexity and concentration that is rarely achieved. Experiencing a skin-contact wine of this caliber can redefine one's perception of the category—the composition is simply too compelling to ignore. This is the wine that has evolved the most since the estate's inception, and winemaker Verónica Santiago notes that it is also the one that teaches her the most, demanding the highest level of precision and attentive care.

109 cases made

Drinking Window: upon release – 4 years

Vintage:

2024

Blend:

100% Sauvignon Blanc

Producer:

Mina Penélope

Winemaker:

Veronica Santiago - Mexican

Vineyards:

Estate vineyards at the base of Valle de Guadalupe just before the last ridge separating the valley from the Pacific. Planted on the slopes of a tight fold of the valley that creates a very unique microclimate that is much cooler and wet than anywhere else in the region. The land itself is at an elevation of 1,100 - 950 ft and contains clay-granite soils, which naturally low fertility and high minerality help create a distinctive expression of Sauvignon Blanc with tension, structure, and aromatic depth.

Winemaking:

Grapes were hand-harvested on August 15th, pressed and fermented with skins and seeds for 12 days in a stainless steel tank. After fermentation was complete, the wine was racked off the lees and aged for an additional 12 months in stainless with occasional gentle battonage. Only native yeasts are used for fermentation and the wine is bottled without fining, without filtration and without corrections of any kind. Zero sulfites added at bottling.

Farming:

organic, sustainable

Alcohol:

12.2%