

The Solar Fortún Estate:

- **Founded:** Solar Fortún is a family owned and operated winery officially established in 2010 though the vineyards were planted 3 years prior in 2007.
- **Region and grape source** - Estate vineyards in Valle de Guadalupe.
- **Vineyard location, elevation and grape varieties:** All grapes are sourced from estate vineyard is a section of Valle de Guadalupe called Francisco Zarco. Their vineyards are organically farmed and planted at an elevation of 1,100 ft in sandy soils of decomposed sandstone and some red clay, approximately 15 miles from the Pacific. They work with Mourvèdre, Syrah, Cabernet Sauvignon, Petit Verdot, Roussanne, Viognier, and Marsanne
- **Winemaker** - Santiago Lopez
- **Notes:**
 - With it's founders coming from a background in theoretical and natural physics, (both of Santiago's parents are professors of physics at the university in Ensenada), the plan for this estate was methodical and precise, with no consideration left unattended.
 - The winery is fully sustainable and idyllic to the point of being completely transportive. The only non-renewable resource they use in their operation is the fuel that runs their tractor. As the harvests and almost all of the work in the vineyards is done by hand, it doesn't get used much!
 - The confining walls of the valley in this location are so tight that it is more aptly called canyon. This creates a unique micro climate where the temperature differential between the mountainsides and the valley floor generates a nearly constant breeze eliminating the risk of cluster rot or powdery mildew. This cooler climate also plays a role in the high natural acidity of these wines and their very prevalent floral components.
 - The name Solar Fortun is a combination of a reference to the Francisco Zarco, (a political journalist in 1850's who wrote under the pseudonym "Fortún"), and the word "solar", which is defined as "a plot of land in the countryside that that receives ample sunlight. Since the closest town to their vineyards is named Francisco Zarco, they found this a fitting name to symbolize their intention to make wines with a deeply rooted sense of Place.

Total production: 18.5 acres under vine, 10 wines, 3,000 cases



2016 Elixir Cordis - Solar Fortún

Tasting Notes and Drinking Window:

The premium wine from Solar Fortún, Elixir Cordis is a very limited production derived from a single parcel within their already small estate vineyards. It is only made in the best vintages; if the grapes are not perfect, the is not made. In fact, 2016 represents only the second time Elixir has been produced.

There is no expense spared in the making of this wine, which not only represents the best Cabernet this estate is capable of making, but also decidedly one of the top red wines made in Mexico. It's not easy to get your hands on, and we feel lucky to be able to offer it.

120 cases made

Drinking window: Upon release (2 hour decant) – 2035

Vintage:
2016

Blend:
85% Cabernet Sauvignon, 15% Petit Verdot

Producer:
Solar Fortun

Winemaker:
Santiago Lopez - Mexican

Vineyards:
Valle de Guadalupe, ejido de Francisco Zarco - Estate vineyards in a tight valley with sandy soils of decomposed sandstone and some red clay. Vines were planted in 2007 and the elevation is 1,100 ft.

Winemaking:

Grapes are harvested by hand in the early morning to maintain maximum freshness and acidity, then destemmed and pressed and fermented in French oak barrels for just over 2 weeks. After fermentation is complete the wine is racked into ultra premium barrels made of air dried, straight grain, light toast French oak barrels that come from France's famed Limousine Forest and left to age for 24 months. Once barrel aging is complete, the wine is bottled unfiltered and left to age for another 3 years before release.

Sulfites: 35 ppm

Farming:
Organic, sustainable

Alcohol:
13.8