

## The Santo Tomás Estate

- **Founded:** 1888 by Francisco Adonegui and Miguel Olmart
- **Region and grape source:** The winery owns most of the land in Valle de Santo Tomás, (including the 150+ year old vines of the Único vineyard) as well as 20 hectares of land in the hamlet of San Antonio de las Minas in Valle de Guadalupe.
- **Vineyard elevations and grape origins:**
  - **Valle de Guadalupe** - Estate vineyards 900 ft (granite and clay soils)
  - **Valle de Santo Tomás** - Estate vineyards 500 ft (variable. High on the slopes it's mainly granite composed of large granite stones while down in the valley it's sandy soils high in iron and other minerals. Plantings in these plots date back to the early 1900s.
  - **Valle de San Vicente** - 400-500 ft in soils of stony and sandy loam. Very close to the Pacific so a very strong maritime influence.
- **Winemaker:** David Najera - Mexican, lives in Ensenada
- **Notes:**
  - Santo Tomás is the oldest winery in the Baja region. Jesuit missionaries first established vineyards, (now privately held) in 1791 in this valley, just 5 years after the US signed its Constitution. Over a century later, in 1888 the land was purchased by Francisco Adonegui and Spaniard Miguel Olmart and became Mexico's first large scale commercial winery.
  - The largest landowners in the 5 valleys of northern Baja, Santo Tomás has access to some of the best fruit available. The quality and balance of their wines is a signature of the estate.

**Total production: 22 wines, 130,000 cases**



## 2024 Cabernet Sauvignon - Santo Tomás

### Tasting Notes and Drinking Window:

The monovarietal “White Label” wines from Santo Tomás represent the estate’s premium tier below the flagship Único bottling, and the 2024 Cabernet Sauvignon continues that tradition with confidence and precision. Aromas of cassis, black cherry, cedar, and baking spice lead into a palate of ripe dark fruit, cocoa, and subtle herbal notes supported by refined tannins.

The dry 2024 growing season produced small, concentrated berries with exceptional color and aromatic intensity, while Pacific influences preserved freshness and balance. The result is a Cabernet Sauvignon that combines depth, structure, and elegance.

The 2024 vintage also marks the transition from Christina Pino to David Nájera as winemaker, ushering in a new chapter while remaining true to the style that has made these wines so compelling.

**5750 cases made**

**Drinking Window: upon release - 10 years**

### Vintage:

2024

### Blend:

100% Cabernet Sauvignon

### Producer:

Santo Tomás

### Winemaker:

David Najera - Mexican, lives in Ensenada

### Vineyards:

One of the largest land owners in the region, this Cabernet comes from a parcel planted in Rancho Los Dolores, in Valle de Santo Tomás in 1981. The parcel is 14.48 acres and the soil is a sandy loam. Farming is organic and organic certification is being pursued.

### Winemaking:

Harvested by hand on September 3, the fruit was hand sorted, destemmed, and gently pressed before undergoing a cool fermentation in stainless steel tanks for 19 days. Following fermentation, the wine was transferred to 3rd and 4th use French oak barrels, where it matured for six months to build texture and complexity while preserving varietal character. Prior to bottling, the wine was lightly filtered and adjusted to 35 ppm total sulfites to ensure stability.

### Farming:

Sustainable, organic, pursuing certification.

### Alcohol:

13.8%