The Vena Cava Estate

Founded: 2005 by Phil and Eileen Gregory

Winery Location: The winery is located in the center of Valle de Guadalupe in the ejido of El Porvenir, approximately 10 miles from the Pacific.

Winemaker: Phil Gregory (born in England, now a Mexican citizen, lives in Valle de Guadalupe)

Vineyard Details:

- Valle de Guadalupe – estate vines – 900 ft (Cabernet Sauvignon, Barbera, Syrah, Zinfandel, Cinsault, Mourvèdre and Tempranillo). Soil is calcareous. 9.8 acres are under vine.
- Valle de San Vicente – 525 ft (Chardonnay, Sauvignon Blanc, Merlot). Sandy soils on an alluvial plain.

Notes:

- Vena Cava is a boutique winery founded in 2005 on the principles of passion and quality over quantity. While they didn't start out intending to make "natural" wines, the more they learned, the more this seemed like the only interesting route forward. Today they are among the standout wineries in Mexico making exceptional wines in a "natural" style.
- All of the wines of the Crystal Ship line are made with organic grapes, fermented with native yeast, see no corrections, fining or additives, and are bottled unfiltered with only a minimal amount of sulfites.
- While Vena Cava has its own estate vineyards, they have focused their business model on creating deep relationships with the best growers and the best vineyard sites. Only 20% of their wines come from estate-owned grapes.

Total production: 20 wines (10 regular and 10 rotating experiments), 2,000 cases



2024 Crystal Ship Amber Chenin Blanc – Vena Cava

Tasting Notes and Drinking Window:
Vena Cava really put amber wine on the map in Mexico: back in 2014 they became the first winery in the country to make an orange wine. After years of playing with Chardonnay and Sauvignon Blanc, they found their perfect match in Chenin Blanc, and it's now their one and only amber. True to its wild spirit, it's fermented on the skins with native yeast, yet there's a real refinement and precision that shows how far the winery has come. Complex, refreshing and citrusy, crisp on the attack with a lovely bright finish, this one will win the naysayers back to orange wine.
222 cases made
Drinking window: upon release – 4 years

Vintage:
2024

Blend:
100% Chenin Blanc

Producer:
Vena Cava

Winemaker:
Phil Gregory – British, lives in Mexico

Vineyards:
Valle de Santo Tomás – from the Santo Tomás winery's vineyards, planted in different eras in mostly clay soils with some granite stones, at an elevation of 160 m (525 ft).

Winemaking:
Harvested August 25, 2024, at 22° Brix. Fermented spontaneously with wild yeast on the skins in food-grade plastic tanks, with some stems added for protection and tannin, then racked into stainless steel. Aged 3 months in neutral French oak. Lightly filtered (9 microns) before bottling. This vintage the team chose to add a minimal dose of sulfites so the wine stays fresh and sound once opened.
Sulfites: 15 ppm at bottling

Farming:
Conventional

Alcohol:
13.2%