

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:** Cristina Pino (Spanish born, now a Mexican citizen, lives in Valle de Guadalupe)
- **Notes:**
 - Cristina Pino is one of the most highly respected winemakers in the region and a perfect example of the many strong women that are a primary driving force behind the quality and elegance dominating the wines coming out of the region.
 - 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.
 - Since Christina took over in 2019 she has been covering to lower yields, increased quality, and working towards fully organic farming.

Total production: 22 wines, 130,000 cases



2022 Barbera - Santo Tomás

Tasting Notes and Drinking Window:

The monovarietal "white label" wines from Santo Tomás all represent their premium efforts below the ultra premium "Único" label. Perhaps the most remarkable bottling of this line, the 100% Barbera is always a delight. Old vines deliver exciting high note tension of bright red fruits combined with ripe dark fruit notes and elements brought in from the barrel aging that give this tenor a baritone foundation to play harmony over. The Barbera is always a standout but the 2022 shows us yet another example of the wonderful work Christina Pino is doing at Santo Tomás since she took over in late 2018.

Drinking Window: upon release - 10 years

Vintage:
2022

Blend:
100% Barbera

Producer:
Santo Tomás

Winemaker:
Christina Pino - Spanish, lives in Mexico

Vineyards:
This Barbera is sourced from a 9.3-acre parcel at Rancho Los Dolores in Valle de Santo Tomás, planted in 1966 at 500 feet elevation. Now approaching 60 years of age, these venerable vines are among the oldest Barbera plantings in Mexico, producing naturally low yields of intensely concentrated fruit. One of the warmer winegrowing regions in Baja California, Santo Tomás benefits from a Mediterranean climate tempered by the nearby Pacific Ocean, creating ideal conditions for the production of balanced, expressive red wines. The vineyard is farmed organically and is currently undergoing organic certification.

Winemaking:
Fermented in stainless steel tanks and then aged for 12 months in 1st use French oak barrels.

Farming:
Sustainable

Alcohol:
13.8%