

The Rubio Estate

Founded: 2003 by Francisco Rubio and family

Region and grape source: Their winery and vineyards are located in Valle de Guadalupe approximately 11 miles from the Pacific.

Vineyard specifics: planted in 2005 high on the Valle's southwestern facing wall at an elevation of 1,150 ft in soils of clay and decomposed sandstone. The site is organically farmed and composed of separate plots of Tempranillo, Nebbiolo, Sangiovese, Malbec, Montepulciano, Chenin Blanc, and Palomino.

Notes:

- Situated higher on the valley wall than most estates, their vineyards have the best access to fresh water and are slightly cooler than other sites.
- They are the definition of a family run winery – all grapes are picked by hand and every family member has a role in an aspect of the operation. The tribe stays together.
- The elephants on the labels each represent specific members of the family. The animal serves as a symbol of the fact that elephants always operate in packs or family units and have the survival strategy of surrounding, (rather than out running as is the strategy of survival for many species) the young, fragile and old members of the community when under attack. If you visit their winery, you find their father running the tastings, their mother serving the food, the cousin making the wine, the younger brother running the kitchen, etc.

Total production: 12 acres under vine, 6 wines, 4,000 cases



2024 Herencia Blanco - Bodegas F. Rubio

Tasting Notes and Drinking Window:

Herencia Blanco 2024 combines the aromatic lift and vibrant acidity of Chenin Blanc with the texture and subtle mineral character of Palomino. Aromas of citrus blossom, honeysuckle, and ripe orchard fruit are complemented by delicate saline notes. The palate is fresh yet textured, offering a balance of brightness, elegance, and mineral complexity through a lingering finish.

An ideal companion to seafood, salads, and lighter fare, Herencia Blanco reflects the character of Valle de Guadalupe with both immediate appeal and aging potential.

The three elephants on the label honor the first three granddaughters of the family—Valeria, Natalia, and María José.

130 cases made

Drinking window: Upon release - 5 years

Vintage:

2024

Blend:

67% Palomino 33% Chenin Blanc

Producer:

Bodegas F. Rubio

Winemaker:

Alberto Rubio - Mexican

Vineyards:

Valle de Guadalupe, ejido of El Porvenir - The fruit is sourced from organically farmed estate vineyards planted in 2003. Chenin Blanc comes from predominantly sandy soils, while Palomino is grown on both sandy and clay-dominant parcels. The clay soils contribute structure and savory depth, while the sandy soils enhance aromatics and freshness. Situated at 1,150 feet above sea level, these southwest-facing vineyards are among the highest on the valley wall, benefiting from abundant sunlight and a long, even growing season.

Winemaking:

Harvested by hand in mid-September, the fruit was gently pressed and co-fermented in stainless steel tanks for three weeks. Dry ice was used from harvest through pressing to protect the fruit from oxidation and preserve freshness. After fermentation, the wine was aged on its lees in stainless steel for nine months before gross filtration and bottling with 31 ppm total sulfites.

Farming:

Organic, sustainable

Alcohol:11.6%