

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



2024 Viña en Rosa - Solar Fortún

Tasting Notes and Drinking Window:

Always a delight, the 2024 100% Mourvèdre rosé from Solar Fortún delivers the fresh spender of what many would refer to as a perfect growing season. A long cold winter with lots of rainfall (almost double the average) allowed the vines to go fully dormant and was followed by a moderately warm summer where the grapes benefited from a longer hang time that usual allowing maximum diversity of phenolic expression.

500 cases made

Drinking window - Upon release - 3 years

Vintage:

2024

Blend:

100% Mourvedre

Producer:

Solar Fortún

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:

The grapes were harvested by hand on September 23rd, pressed and left on the skins for 8 hours of contact before being racked off and left to ferment for 2 weeks and aged in stainless steel tanks. After

fermentation was complete, the wine was left to settle in stainless takes for an additional 3 months.

Sulfites: 35 ppm

Farming:

Organic, sustainable

Alcohol:

11.8%