

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.
- **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



2023 ST Cabernet Sauvignon - Santo Tomás

Tasting Notes and Drinking Window:

A beautiful light ruby red in the glass, notes of black cherry, blueberry, strawberry, pink peppercorn, and cedar on the nose. On the palate, the wine delights with a smooth silky mouthfeel that is remarkably fresh and finishes with a clean touch of bright acidity that leaves you thirsty for more. An excellent wine for an easy afternoon around the grill or slightly chilled at the beach. One to enjoy as soon as you can get your hands on it!

Life lesson: not all Cabernets have to be muscular and massive.

Let there be grace and elegance!

3,000 cases made

Drinking window: upon release - 5 years

Vintage:

2023

Blend:

100% Cabernet Sauvignon

Producer:

Santo Tomás

Winemaker:

Christina Pino - Spanish, lives in Mexico

Vineyards:

Sourced from vineyard block in Valle de Santo Tomás, planted in 1981 at an elevation of 600 ft in soil composed of sandy loam.

Winemaking:

Harvest occurred in mid September with the grapes being picked and de-declustered by hand, pneumatically pressed and fermented in stainless steel tanks for a period of 2 weeks. The wine was then racked off the lees and left to settle in the stainless tanks for another 8 months before bottling.

40 ppm sulfites applied at bottling.

Farming:

Sustainable

Alcohol:

13.3%