

The Corona Estate**Founded:** 2011 by the Corona family**Winemaker:** Ricardo Espinoza and Hector Corona with consulting from Jac Cole**Winery Location:** Valle de Guadalupe, approximately 10 miles from the Pacific on gently rolling hills near the valley's center.**Vineyard details:**

- Soil type: Decomposed sandstone and red clay
- Elevation: 1000 ft
- Vine age: vines planted in 2011
- Farming: organic (not certified)
- Varieties: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Nebbiolo, Petit Verdot, Tempranillo Grenache, and Malbec.

Notes:

- A family owned and operated winery in the heart of Valle de Guadalupe named after the last name of the family "Corona"
- Focus is on monovarietals, with fastidious attention to detail in the vineyards and making very pure honest wines with no corrections.
- The winery is designed with the utmost orientation to sustainability, with forward thinking elements such as a rooftop solar array that provides enough energy to run their entire operation, and buried drip irrigation lines to reduce loss from evaporation.

Total Production: 9 wines (additional reserves in some vintages), 8,000 cases**2019 Malbec - Corona del Valle****Tasting Notes and Drinking Window:**

The 2019 vintage turns the dial in all the right ways. A dry season proved a perfect match for this Malbec clone and the specific soils of this parcel, delivering fruit with intensity, focus, and plenty of personality. Expect waves of ripe black fruit, dark chocolate, and a touch of spice, with savory hints of herbs and stone adding lift. The palate is bold yet beautifully composed, with sleek tannins and a long, satisfying finish. Delicious now with a little air, but built to keep the good times rolling for years.

833 cases made**Drinking window: Now - 15 years****Vintage:**
2019**Blend:**
100% Malbec**Producer:**
Corona del Valle**Winemaker:**
Ricardo Espinoza - Mexican**Vineyards:**

Valle de Guadalupe - Estate vineyards in the center of the valley at an elevation of 1,000 ft. Vines were planted in 2011 in soils of decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic.

Winemaking:

Grapes were harvested by hand on the 27th of September and left to cold soak pre-fermentation for maximum extraction of color and aromas. Fermentation occurred in stainless steel tanks with seeds and skins over a period of 3 weeks. After fermentation, the wine was moved to French oak barrels (very limited use of new barrels) and aged for an additional 18 months.

Sulfites: 35 ppm**Farming:**
Organic, sustainable**Alcohol:**
13.45%