

**The Monte Xanic Estate**

**Founded:** 1987 by Hans Backoff and a group of 4 friends. It is heralded as the first boutique winery in Mexico.

**Winery Location:** The winery is located in Valle de Guadalupe near its northern end, abutting the steep slopes found on the north side of the valley.

**Vineyard Details:** The estate has vineyards at the winery proper as well as vineyard sites in other sections of Valle de Guadalupe, and significant holdings in Valle de Santos Tomas and Valle die Ojos Negros. Elevations vary from 900 ft in Valle de Guadalupe to over 1,800 in Valle de Ojos Negros. Soils are a mixture of Granite, clay and decomposed sandstone. (Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Cabernet Franc, Pinot Noir, Petit Verdot, Merlot, Malbec, Syrah, and Grenache)

**Notes:**

- Many attribute the move by Monte Xanic to make wine from its own grapes (and their subsequent success) to the trend in Valle de Guadalupe for small farmers to make wine from their small parcels of estate owned grapes.
- With a large quantity of land under vine in all of the major wine growing valleys of the region, they are by far the most prolific of the boutique wineries in the region.
- Their vineyard sites are farmed organic and their winery operates as a model of modern eco-friendly design.
- The "X" in Xanic is pronounced like a "sh", so Xanic sounds like "shan-eeek". Xanic is the name of the white flower that is one of the first to bloom in spring in Valle de Guadalupe. When the spring rains are just right, the mountainside behind the winery is cloaked in their blooms.

**Total production: 18 wines, 100,000 cases**

**2022 Calixa Cab Syrah - Monte Xanic****Tasting Notes and Drinking Window:**

Stepping up their game across all fronts, Monte Xanic is showing in this 2022 that their new dedication to higher quality extends even to their entry level Calixa line. A very light oak treatment leaves the wine fruit-forward and honest to the expression of the grapes. Delicious alone but a perfect tool for pairing as well.

**Drinking window: Upon release - 7 years**

**Vintage:**

2022

**Blend:**

80% Cabernet Sauvignon, 20% Syrah

**Producer:**

Monte Xanic

**Winemaker:**

Oscar Gaona - Mexican, lives in Valle de Guadalupe

**Vineyards:**

Granite and clay mix

**Aging:**

Fermented in stainless steel and aged in neutral French oak for 9 months

**Farming:**

Sustainable

**Alcohol:**

13.5%