

The Corona Estate

- **Founded:** 2011 by the Corona family
- **Winemaker:** Ricardo Espinoza and Hector Corona with consulting from Jan 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
 - Farmed organic (not certified)
 - Varieties: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Nebbiolo, Petit Verdot, Tempranillo, 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

Total Production: 9 wines (additional reserves in some vintages), 8,000 cases



2022 Mezcla de Tintos - Corona del Valle

Tasting Notes and Drinking Window:

From one of the most consistently quality and approachable wineries from Valle de Guadalupe, A blend of Cabernet Sauvignon, Merlot and Tempranillo aged in stainless steel tanks to preserve freshness and acidity. Bright red fruits on the nose and an angular, lively, light to medium body on the palate. A perfect wine for those who like zippy accessible reds whose function seems to be to constantly keep the tongue stimulated.

680 cases made

Drinking window: Upon release - 4 years

Vintage:
2022

Blend:
40% Cabernet Sauvignon, 40% Merlot, 20% Tempranillo

Producer:
Corona del Valle

Winemaker:
Ricardo Espinoza - Mexican
Hector Corona - Mexican

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

Winemaking:
Fermented and aged in stainless steel tanks for 9 months.

Sulfites: 35 ppm

Farming:
Organic, sustainable

Alcohol:
13.1%