

The Hacienda Guadalupe Estate

- Established in 2008, Gaby Melchum and Daniel Sanchez have created a multi-dimensional project with not only estate-grown wines, but also one of the best restaurants and hotels in the region.
- Their estate vineyards are located adjacent to their winery on a northwest facing slope near the valley's end at 1,100ft elevation. Their 4 monovarietals, are small batch wines that originate from their organically farmed vineyards.
- The Syrah and Grenache that make up their delicious rosé are sourced from the prestigious vineyards of Joe Malagon in the ejido of Francisco Zarco in Valle de Guadalupe. Lower lying (900 ft) with a soil profile containing a higher percentage of sand than clay, Malagon's vineyards are known to produce grapes with a good backbone of acidity, lighter skins, and brighter fruit flavors.

Total production: 7 wines, 2,700 cases



2023 Gigi - Hacienda Guadalupe

Tasting Notes and Drinking Window:
Sauvignon Blancs from Valle de Guadalupe rarely present in as classic a Sauv style as the Gigi from Hacienda Guadalupe. This is an absolute gem of a wine. Sourced from new vineyards in what is considered the best valley for growing white grapes, Valle de San Vicente, this is a sure bet for lovers of crisp refreshing Sauvignon Blancs.

400 cases made

Drinking window: Upon release - 3 years

Vintage:

2023

Blend:

100% Sauvignon Blanc

Producer:

Hacienda Guadalupe

Winemaker:

Daniel Lonnberg - Chilean, lives in Mexico

Vineyards:

Valley de San Vicente - vines were planted in 2010 in soils of decomposed granite and copious red clay. Elevation - 360 ft.

Winemaking:

Fermented for 29 days in stainless steel tanks at the lowest possible temperature, and then racked off the lees and aged for an additional 3 months in stainless steel.

Sulfites: 100 ppm

Farming:

Sustainable

Alcohol:

12.9%